

BBC

December 2022  
DHS15

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# good food

Middle East

## Happy Holidays

*Discover festive recipes for your sumptuous spread*

- + Roasted garlic & herb turkey crown
- + Veggie sausage swirl
- + Magical meringue tree with winter berry compote

**WIN!**  
Prizes  
worth over  
AED10,000

**WINTER**  
in  
**VENICE**

## Spectacular showstoppers

Celebrate with impressive seasonal desserts

**CPI**

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# Welcome!

It's the most wonderful time of the year! With the *BBC Good Food Middle East Magazine Awards 2022* taking place on December 8th, festive markets to get you into the spirit of the season, and everything from afternoon tea to Christmas tree lighting ceremonies and gingerbread house workshops taking place around town, there's something to fill your calendar nearly every day of the week. Peruse our accompanying *Festive Food Guide* for seasonal happenings across the country.

The holidays are a special time when families and friends come together to celebrate, create new traditions and keep old ones alive. Our recipe ideas will allow you to prep ahead menus for your gatherings, to avoid taking on last-minute stress of the season. Hosting a festive gathering at home? Our No-cook nibbles (p28) and grazing platter (p36) are both simple and easy to put together. *The Big Feast* section (from p51) highlights everything you need for your festive table, from delightful star dishes such as Maple-glazed garlic & parsley turkey roulade, Pepper-crusted roast beef with béarnaise butter, and a crisp, tender duck by Tom Kerridge, to trimmings, sauces and decadent showstoppers such as our striking cover star - Magical meringue tree with winter berry compote (p89). Little ones will enjoy making edible gifts for loved ones (p93).

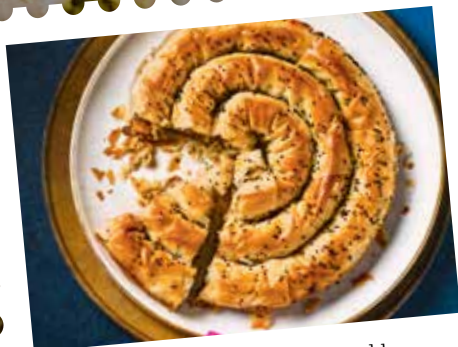
Winter in Europe is magical, especially this time of year. If you are looking to treat a special someone, or yourself, with a lavish stay steeped in history and opulence, look no further than the Aman Venice (p108). As always, find the latest in news across the region (p6), turkey takeaways and hampers (from p8) and venues to dine and celebrate at this season.

Wishing you and your family a very Merry Christmas and a Happy New Year!

Happy reading!

*Nicola Monteth*  
Editor

## These are a few of our favourite dishes...



"In addition to the centrepiece, a golden roasted turkey, I like to serve a vegetarian option for guests. The Veggie sausage swirl is a satisfying plant-based main featuring nuts and sweet apricots and will stun alongside the rest of the offerings."

Liz Smyth, Sales Manager



"My home smells incredible after baking this Spiced walnut cake with pomegranate molasses frosting. It's an indulgent bake to bring to a friend's holiday gathering too."

Blanche D'mello, Assistant Editor



"I enjoy turkey throughout the month, if not year-round. This Slow cooker turkey for two is just what I need to cook ahead and save leftovers for busy weeknights or my all-time favourite sandwich with turkey, cranberry and brie."

Gill Fairclough, Sales Manager



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## Our recipe descriptions

**V** Suitable for vegetarians.

**❄** You can freeze it.

**❄** Not suitable for freezing.

**Easy** Simple recipes even beginners can make.

**A little effort** These require a bit more skill and confidence – such as making pastry.

**More of a challenge** Recipes aimed at experienced cooks.

**Low fat** 12g or less per portion.

**Low cal** 500 calories or less per main.

**Superhealthy** Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

**Good for you** Low in saturated fat, low in salt.

**Heart healthy** Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

**1 of 5-a-day** The number of portions of fruit and/or veg contained in a serving.

**Vit C** **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

**GLUTEN FREE** Indicates a recipe is free from gluten.

**Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:**

**P** Contains pork.

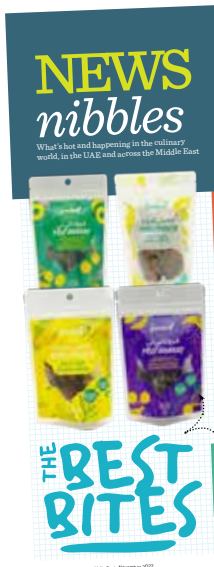


# gf YOUR SAY

We love hearing from you!



## STAR LETTER



### Repurpose & Grow



Dubai-based startup Bean & Beyond has partnered with RAW Coffee Company to repurpose coffee waste for producing gourmet coffee mushrooms, here in the UAE. The process involves collecting and supplying freshly used coffee grounds which are then repurposed in the facility for gourmet products. The company is also working on repurposing used coffee waste into a composted soil, which will be used to grow coffee plants. The company is also working on repurposing used coffee waste into a composted soil, which will be used to grow coffee plants. The company is also working on repurposing used coffee waste into a composted soil, which will be used to grow coffee plants.



### Local collaboration

Supporting local businesses is a key theme for the November issue. The magazine features a special section on local food and drink, highlighting the importance of supporting local producers and businesses. This section includes recipes, interviews, and information on how to find local food and drink in your area.



I love everything about the November magazine. I always find food interesting. Anything that has to do with food, be it vlogs, magazines or Ads, it's something that piques my

interest. It has been a habit to watch food vlogs and read magazines with recipes. I sometimes try to copy these recipes and make the meal myself and it feels really nice to be able to create something I've never tried before.

Maristelle Borromeo



My 8-year-old was sitting next to me, as I was going through the November issue. As soon as I turned to the Kids Kitchen article she got so excited, she insisted on reading it and decided we shall

prepare the Easy Salmon Sushi Rice Bowl (with supervision). It was a hit, minus the edamame beans. Now, she insists on reading every issue with me! I was very surprised and am also so pleased that the article has inspired her, that even at 8, she can start to prepare her meal (with supervision).

Evelyn Fernandes

What I enjoyed the most in the month's issue is that Bean & Beyond and RAW Coffee Company have united to produce mushrooms from coffee waste. I am very passionate about coffee and a loyal RAW customer, and this news encourages me more to use their products, since it's ethically sourced and they are supporting the environment with new initiatives.

Ilham Mustafa

## WIN!

### A LUXURY STAYCATION AT DELTA HOTELS JUMEIRAH BEACH DUBAI, WORTH AED2,000

Delta Hotels Jumeirah Beach Dubai, located between The Walk, JBR and Dubai Marina, provides a range of rooms and suites, as well as an outdoor swimming pool, fitness centre, and four restaurant venues. Enjoy a one-night stay in a stunning suite and dine at the gourmet restaurant Jones the Grocer, to explore its walk-in cheese room, exceptional Viennoiseries, freshly baked breads, and more.

To send in your Star Letter and win this prize, visit the Competitions page on [bbcgoodfoodme.com](http://bbcgoodfoodme.com)



## TALK TO US!

Email us on [feedback@bbcgoodfoodme.com](mailto:feedback@bbcgoodfoodme.com) with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on:



Or, you could write to us at: The Editor, BBC Good Food Middle East, Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.





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# NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East

Looking for a gift to bring to your next gathering or a sweet treat for little ones? You can't go wrong with the Starry Night Shortbread Selection Projection Tin, a light-up tin featuring a rotating starry night projector that plays Deck the Halls. It's filled with delish butter and chocolate chip shortbread. *Available at M&S Food stores.*



1701 has launched in the GCC, bringing over a special nougat recipe that uses preservative-free ingredients. Using honey and macadamia nuts harvested from their own farm in South Africa, the rich, soft, creamy, and slightly chewy French confection is mixed with beaten free-range egg whites. Available in seven flavours including Date, Almond & cardamom, Turkish delight & almond, Halva & almond, Salted caramel brittle & pistachio, Salted caramel brittle & macadamia, Roasted almond, and Macadamia nougat. Visit [1701luxury.ae](http://1701luxury.ae).

## THE BEST BITES



## HEALTHIER KARAK



Tate & Lyle recently unveiled a reduced sugar recipe for karak tea, that tastes similar to the original recipe. The innovative recipe uses a 100% natural plant-based Stevia solution to achieve the same taste and level of sweetness as its counterpart, so karak lovers can enjoy a cup without compromising on flavour.



## Raise a toast

French Bloom super premium 0.0% alcohol sparkling wine has debuted in the Middle East, just in time for the holidays. Made from a unique blend of organic grapes from France, French Bloom Blanc and Rosé have gone through a manual dealcoholizing process to keep the integrity of flavours while remaining organic, resulting in a 0.0% alcohol content drink. The alcohol-free wines are also vegan and halal certified, with no added sugar and without sulphites or preservatives, making it the ideal drink of choice for the holiday season.

*Available through Drink Dry.*

## Shop for a cause



tashas café has partnered with Dubai Cares, part of Mohammed bin Rashid Al Maktoum Global Initiatives (MBRGI), to provide nutritious meals to underprivileged children across several developing countries, in support of their educational journey. Customers can participate in this cause across all tashas cafés in Dubai, and contribute to the initiative in two ways. With every purchase of a specially designed bracelet, tashas will donate 15 meals to Dubai Cares' school feeding programs. Alternatively, donations of any amount can be made by scanning a QR Code that will be presented with the tashas menu.



## The Tea Takeaway experience

TWG Tea has reopened at The Dubai Mall with a tea salon, boutique and takeaway experience. The city's first TWG tea takeaway concept offers more than 100 varieties to take away, served hot or iced in an elegant cup which mirrors its signature gilded teapots, and nestles into carriers fitted with accompaniments. Additionally, the brand unveiled a by-invitation-only MyTWG membership programme that offers two tiers (Green and Gold) presenting rewards and benefits such as exclusive access and global rewards redeemable online or in-store.



# Flavours of the *month*

What's hot and happening  
around town this month

## 👉 **AL MESAYAN, AL WATHBA, A LUXURY COLLECTION DESERT RESORT & SPA**

Unwind and catch up with friends and family over a refreshing drink, while admiring the breathtaking vistas of the sun sinking over the golden dunes at this rooftop bar. Sip on innovative concoctions such as the renowned Blue Angel and tuck into the revamped menu offering a variety of tapas-style bites such as Braised Angus beef short rib tacos, mixed Fried and shrimp tacos, chicken or beef Croquets as well as buffalo chicken wings with homemade peri peri sauce, for those who like a bit of heat. A pastry selection is available for those with a sweet tooth, from Panna cotta with fruits and crispy cannoli ice cream to authentic Spanish churros with chocolate and caramel.

Contact +9712 204 4444.



## 👉 **BAGATELLE DUBAI**

Get a taste of the classic French dish, Dinde Rôtie (roasted turkey) this season. What makes it special? The turkey is first stuffed with a savoury mixture of foie gras and bread pudding, then roasted to perfection. The resulting meat is juicy and flavoursome, while the cabbage and creamy mashed potatoes make for hearty sides. Périgord sauce elevates the dish, making it truly fit for lovers of authentic French cuisine.

Contact +9714 354 5035.

Al Mesayan, Al Wathba, a Luxury  
Collection Desert Resort & Spa

Photographs SUPPLIED





#### 👉 APRONS AND HAMMERS

Don an apron, grab a hammer and brace yourself for an American crab shack experience at the newly opened outlet at Studio One Hotel. The menu features authentic American barbecue alongside seafood buckets and signature shellfish dishes, taking diners on a culinary journey through the regions, cultures and flavours of America. Head there for the Sunday family BBQ lunch and feast on classic American surf and turf starring BBQ shrimps, lobster, steak, brisket and short ribs.

Sunday, 12.30-5.30pm. Visit [apronsandhammers.com](http://apronsandhammers.com).

#### 👉 DIBBA BAY JBR



Homegrown gem, Dibba Bay, is following the success of its first outlet at the Umm Suqeim fishing harbour with a novel farm-to-table concept at the Sheraton Hotel Jumeirah Beach Residence. The menu includes DibbaFella, for a local twist on the classic Rockefeller oysters, alongside

half a dozen oysters complemented by a specially curated pairing list. You can also find salmon smoked locally by Salmontini, locally produced burrata and a distinctive bread by Viking Bageri created just for the brand.

Visit [dibbabay.com](http://dibbabay.com).



#### 👉 BABYLON

This lavish dining concept, paired with a dramatically orchestrated show, promises an electrifying masterpiece of entertainment in DIFC. Influenced by the bygone city of Babylon, diners can look forward to avant-garde blends, fine dining specials, live musical performances and shows, set within the exquisite interiors.

Visit [babylondifc.com](http://babylondifc.com).



#### 👉 DELIZIE CAFFÈ GOURMET

Sited at the Dubai Harbour Yacht Club, this newly opened artisanal cafe serves authentic Italian delicacies with panoramic views of the Dubai Marina skyline and Ain Dubai backdrop. Gather friends and head there for breakfast delights, Italian pastries and lunch bites from the classic Italian deli counter featuring freshly baked individual slices of Pinsa, focaccia and classic croissant sandwiches, alongside the a la carte menu.

Contact +97158 514 0400.



# Festive Takeaway



## HILLHOUSE BRASSERIE

Order your roast turkey to go and indulge with family and friends in the comfort of your home. Delivered right to your door, the packages include Chilled par-cooked boneless turkey breast with all the signature trimmings, desserts, mince pies and crackers.

*From AED450 for two. Orders must be made 48 hours in advance. Contact +9714 337 1000.*

## LDC KITCHEN + COFFEE

All the comfort food you crave this festive season is ready in a feast-worthy package. The turkey takeaway package includes trimmings such as 'tis-the seasoned root vegetables, brussels sprouts with veal bacon, and crispy shallots, with the definitive star being the stunning basted whole slow-roasted turkey. Scrumptious festive side dishes and homemade pies are available to add on.

*AED650 per package (serves 6-8). Available at select LDC venues or via Chatfood delivery.*



## THE RITZ-CARLTON ABU DHABI, GRAND CANAL

Indulge in a curated sumptuous feast comprising a whole roasted turkey, accompanied by stuffing, gravy and roasted root vegetables.

*AED650 per turkey hamper. Reserve 48 hours in advance. Contact +9712 818 8203.*

## THE ST. REGIS DUBAI, THE PALM

Hosting a gathering at home this festive season? Leave the juicy turkey prep and hours in the kitchen, in the hands of the experts, and simply order your feast with all the trimmings.

*AED720 (serves 4-6) and AED970 (serves 8-10). Orders to be placed 48 hours in advance. Contact +9714 218 0000.*



## LA FARINE, JW MARRIOTT MARQUIS DUBAI

Celebrate the season with tantalizing whole roasts, perfectly prepared with all of the traditional trimmings plus sweet treats, such as pumpkin and pecan pies for an additional AED100.

*AED895 (serves 8-10). Contact +9714 414 6414.*



**DUBAI CREEK RESORT**

Cater your Christmas meal and tuck into a succulent slow-roasted turkey with traditional trimmings of stuffing, roasted vegetables and cranberry sauce.

*AED650. Contact +9714 602 1814.*

**RAFFLES THE PALM DUBAI**

Families can enjoy the Raffles Christmas Experience from the comfort of their homes. Order the turkey takeaway package and enjoy a special offering that has already been cooked and prepared. All you have to do is set the table and serve.

*AED225 per person for minimum 6 pax. Contact +9714 248 8888.*

**QWERTY, MEDIA ONE HOTEL**

Did you burn your turkey last year? Don't stress and order a traditional turkey delivered straight to your doorstep, to save you time and the hassle this season. The QWERTY turkey is stuffed with baked chestnut (weighing in 4-5kgs) served with trimmings such as roasted baby potatoes, braised red cabbage and raisin, sauteed brussels sprouts and glazed carrots, accompanied by a sauce of cranberry and rosemary jus.

*Available until January 7th. Orders need to be placed 72 hours in advance. AED650 (serves 6-8). WhatsApp +97156 843 6814.*

**ULTRA BRASSERIE**

Get the festive season all wrapped up with hampers packed with festive goodies including fresh and homemade treats such as Christmas pudding, panettone, stollen, pandoro, mince pie, festive cookies, gingerbread, choco pearls and mixed nuts all packaged in a beautifully decorated wooden basket. With the buy-two-get-one-free hamper offer, you can gift yourself one too! Additionally, order a mini turkey and all the trimmings or try all the good stuff as a snack – the turkey sandwich features a tomato bloomer filled with roast turkey, onion, sage stuffing, brie, cranberry and rocket.

*AED90 for the mini roast turkey. Contact +9714 277 5644.*

**MAJLIS, ROSEWOOD ABU DHABI**

Bring a touch of Rosewood to your festive table with an extravagant US turkey of 5-6kgs, accompanied by sides and sauces.

*AED625 (turkey with two sides and sauces) and AED55 for additional sides. At least 24 hours advance booking is advised. Visit [rosewoodhotels.com](http://rosewoodhotels.com).*

**AL BAYT, THE PALACE BEACH RESORT FUJAIRAH**

A traditional roast turkey baked to perfection accompanied by delicious savoury sides, what more do you need for your home gathering?

*From AED488 per turkey. Pre-ordering is required, a minimum of 48 hours prior to the pick-up date. Contact +9719 203 8888.*

# Festive listings

Where to celebrate Christmas and New Year's Eve in the country this season



## MÖVENPICK RESORT AL MARJAN ISLAND

Celebrate Christmas with family and friends at The Market and Boons Brasserie and Bar. Diners will be treated to a lavish buffet complete with live cooking stations offering international and classic festive dishes such as roasted turkey and beef rib, stuffing, roasted vegetables and gravy. The spread will also include an impressive selection of the freshest seafood, international favourites, and a dessert selection. Christmas carols will be sung and Santa will pay little ones a visit.

1-3:30pm at The Market. From AED195 per person with unlimited soft beverages and AED95 per child (between 6-11 years). From 1-4pm at Boons Brasserie and Bar. From AED295 per person with unlimited soft beverages. AED145 (6-11 years). Contact +9717 246 0134.



## HOTEL CARTAGENA

Usher in December 24th and 25th with a spectacular afternoon and evening brunch. Merrymakers can indulge in exquisite sharing platters of fresh Guacamole and chips, the iconic Truffle & cheese empanada, tender Roasted turkey roulade and a side of crisp Ensalata mixta. Delight in Panettone, profiteroles, gingerbread cookies, and mint chocolate mousse - all served in a fabulous dessert cage! Festive mixed blends will be served in honour of the special occasion.

From AED295 for unlimited soft beverages to AED445 for

unlimited house beverages, including sparkling grape and spritz. Afternoon brunch on December 24th and 25th at 1-4pm and Evening brunch on December 24th from 7-10pm. Contact +97150 119 7743.

## LPM ABU DHABI



Savour exquisite dishes from the special menu by Chef Patron, Raphael Duntoye, that has stayed true since its creation.

Signature mains feature a set menu of Chicken and foie gras ballotine, Langoustine ravioli with truffle, and Roasted turbot with artichokes. To end the celebration, classic desserts present the Mont Blanc, Chocolate and mandarin log, and a thin crust Apple tart with vanilla ice cream.

December 24th from 6-11pm. AED595 per person. Contact +9712 692 9600.





### LE GUÉPARD

This 20th-century-inspired French brasserie and private-dining restaurant in Alserkal Avenue, Dubai is ideal for a private gathering, offering a personalized dining experience for each guest. Diners will be transported to a 1930s European home, with décor being a nod to the likes of design masters Madeleine Castaing and Henri Samuel. The menu curated by... head chef Yanis Yahoui will feature classical French dishes with a modern and creative twist. The brasserie at the entrance leads inside to three 'secret' rooms: an elegant lounge dedicated to socialising and canapés, Le Guépardeau (a cosy garden-like room that fits up to 12 guests) and La Guéparde, a bronze, larger dining room for up to 65 guests.

*Price upon request. December 24th, 25th and 26th. Contact +97156 687 8486.*



### CENTARA MIRAGE BEACH RESORT DUBAI

Ring in the New Year with live entertainment and al fresco dining overlooking the seashore, while creating memories with loved ones. The party boasts a range of live entertainment including a DJ, saxophonist, belly dancers, live band, and more.

*December 31st from 7pm. Contact +9714 522 9999*

### AJMAN SARAY

Say adieus to 2022 with a spectacular New Year's Eve grand soiree under the stars at Bab Al Bahr and Pool. The menu showcases a mouthwatering selection of canapés, the finest cheeses and cured meats followed by courses of seafood and premium meats including Grilled ribeye, smoked Angus brisket, tender Short ribs and decadent desserts, paired with unlimited beverages all evening long. Be entertained by a live band, Hawaiian, Gatsby and Brazilian samba dancers. At midnight, enjoy mesmerizing views of the fireworks show staged right in front of the resort.

*December 31st from 9pm-2am. Contact +9716 714 2222.*



### SCALINI DUBAI, RESTAURANT VILLAGE, FOUR SEASONS RESORT JUMEIRAH

Toast this New Year's Eve with a unique celebration highlighting an abundance of Italian dishes. Scalini Dubai invites diners to indulge in a fabulous menu inspired by traditional Neapolitan recipes. The venue will not only be offering diners a feast for their palates but also for the eyes, as guests can enjoy their meal in the midst of a vibrant display of lush pomodoro, as they ring in the celebrations until the early hours of 2023.

*Contact +9714 349 0068.*





# HAVE A HOLLY JOLLY SEASON WITH IHG HOTELS AT DUBAI FESTIVAL CITY

As Dubai gets ready for 2023, IHG Hotels at Dubai Festival City has a line-up of festive activities for guests to get in on the holiday spirit, indulge in Christmas treats, meet Santa and much more

## SEASONAL SPECIALS

The holiday season isn't complete without a festive feast. Enjoy a traditional dinner in the comfort of your home with a selection of mouthwatering menu options, complete with all the trimmings. Treat yourself to a luxury festive takeaway, boasting true French delicacies from CHOIX TT and Pierre's TT! For a luxe French high-tea experience with loved ones, head to CHOIX TT at InterContinental Dubai Festival City, and indulge in festive treats.

12-6pm. AED 175 for one and AED 299 per couple for the afternoon tea.

## 'TWAS THE NIGHT BEFORE CHRISTMAS

Tuck into a curated four-course menu designed by Michelin-starred Chef Pierre Gagnaire at Pierre's TT, InterContinental Dubai Festival City, and celebrate the occasion with live music. For an enchanting Arabian experience, make a beeline for Zaytoun's Festive Mashawi Feast at Crowne Plaza Dubai Festival City featuring a sumptuous spread under the stars, boasting astonishing views of the creek and Burj Khalifa.

December 24th. AED 550 per person with AED 450 for grape pairing at Pierre's TT. AED 195 including non-alcoholic beverages and AED 295 including house beverages at Zaytoun.



### A CHRISTMAS BRUNCH TO REMEMBER

Join in the seasonal festivities for an extravaganza comprising the finest seasonal treasures, prepared over eight live cooking stations at Anise, InterContinental Dubai Festival City. A relaxed Picnic Pantry Brunch will take place at Zayotun starring delectable treats including a one-of-a-kind walk-in pantry, BBQ stations, live music, kid's activities and pool access. The upbeat Belgian Café at Crowne Plaza Dubai Festival City will serve up iconic dishes and beverages with a festive twist. The highlight here is the live music, perfect to delight revellers of all ages. Meanwhile, a cosy winter setting beckons at Sirocco, coupled with an extensive buffet offering international delicacies. Children can expect a special visit from Santa at all brunches.

*AED 395 including non-alcoholic beverages, AED 495 including house beverages, and AED 120 per child aged 6-12 (Children below 6 complimentary) at Anise and Zayotun. AED 185 per person (food only) at Belgian Café. AED 175 including non-alcoholic beverages, AED 275 including house beverages and AED 75 per child aged 6-12 (Children below 6 complimentary) at Sirocco.*

### BID FAREWELL TO 2022

With spectacular views and fireworks, get ready to countdown to 2023 at Anise, while dining on a sumptuous international buffet dinner livened with music. If you're looking to spend a memorable evening with family and friends, Vista at InterContinental Dubai Festival City is the place to be. Join the countdown and warmly welcome the New Year with a fireworks show accompanied by a DJ. For an authentic Parisian dining experience, reserve a table at CHOIX TT and relish the crafted four-course menu designed by the renowned Chef Pierre Gagnaire. Fest on a Soif at Belgian Café offers authentic Belgian dishes served straight to your table, with live music and fireworks for a magical New Year's Eve.

*Indoor – AED 749 per person including house beverages, Outdoor – AED 949 per person including house beverages and AED 300 per child aged 6-12 at Anise. Indoor – AED 650 per*

*person including house beverages, Outdoor – AED 750 per person including house beverages at Vista. Outdoor – AED 895 per person including house hops, grapes and a glass of premium bubbly at midnight, AED 795 per person including soft beverages. Children aged 6-12: a la carte menu option available with special dishes at CHOIX TT. Indoor – AED 650 per person including house beverages and Outdoor – AED 750 per person including house beverages at Belgian Café.*

### TOAST TO THE NEW YEAR WITH FAMILY

Pierre's TT offers a French dining experience under the stars, with live stations and great music - dress in white to add to the glam quotient! Welcome the New Year at one of Dubai's most desirable locations, offering amazing views of the city skyline. With a three-piece band, a roaming artist and fireworks, expect a memorable New Year's Eve at Zayotun. The shimmering end-of-year celebration at Sirocco includes a lavish buffet, live cooking stations and free-flowing beverages.

*Outdoor – AED 1195 per person including house hops, grapes and a glass of premium bubbly, at midnight AED 995 per person including soft beverages. AED 595 per child aged 6-12 at Pierre's TT. AED 1200 per person including house beverages, AED 300 per child aged 6 – 12 and children below the age of 6 dine complimentary at Zayotun. AED 299 per person including soft beverages, AED 399 per person including house hops and grapes, and one glass of bubbly for toasting poolside and AED 125 per child aged 6-12 (Children below the age of 6 dine complimentary) at Sirocco.*

### RING IN 2023

Retreat in the New Year glamour with an extravagant brunch at Anise, complete with culinary delights alongside live music - perfect to set the tone for the year.

*AED 245 per person including soft beverages, AED 349 per person including house beverages, and AED 120 per child aged 6-12 (Children below the age of 6 dine complimentary).*



# FESTIVE COOKING WITH MARKS & SPENCER

Leading British retailer Marks & Spencer is a one-stop shopping destination for all your culinary needs, this holiday season. Here, Chef Alex Mobsby from Rhodes W1 at the Grosvenor House, a Luxury Collection Hotel, Dubai, uses Marks & Spencer produce to create a sumptuous spread for your celebratory gathering

M&S  
— FOOD —



The inspiration behind the dish is all about family. I'm a very family-orientated person and I believe that comfort and hearty festive food bring family and friends together. This is a great dish to bring people together. Growing up, in most British families, we eat comfort food around the table. I think as we grow older, we still look back at that as nostalgic. Even if I had a Cottage pie now at home, with my wife and kids, it would remind me of having it when my mum made it - she would take us to M&S after school on a Friday and we knew we were in for a treat, the quality of food was always exceptional. I now do the same for my children here in Dubai, as we don't want to lose that special feeling of what food can do. In this recipe, I've used M&S British potatoes and English honey, which are second to none! That element there, that nostalgia, is at the forefront of modern British cuisine. I still think we use the old techniques by our parents or grandparents, and that nostalgic feeling is what British cuisine, with a quality product from British suppliers such as M&S, can do more for me than any other cuisine."

Chef Alex Mobsby





## BRAISED BEEF COTTAGE PIE

served with Marks & Spencer's roast potatoes, glazed carrots, sesame green beans and double Gloucester cauliflower cheese

### Serves 6

2kg beef, trimmed of fat	1 small garlic head, split
75ml olive oil, for frying	350ml veal jus/beef stock, to cover
3 carrots, chopped	500g British white potatoes
2 onions, chopped	<b>Brunoise vegetable mix</b>
2 celery sticks, chopped	1 carrot, finely diced
1 leek, chopped	1 onion, finely diced
5 tomatoes, chopped	1 celery stick, finely diced
Large sprig of thyme	1 leek, finely diced
2 bay leaves	

- 1 Preheat the oven to 130C.
- 2 Season each piece of beef well with salt and pepper. Cut into 4 x 250g portions, and reserve 1kg of beef for mincing.
- 3 In a large pan, heat the oil and sauté half the beef until deep brown on all sides. Remove and drain in a colander.
- 4 Sauté the chopped carrots, onions, celery and leeks in a saucepan until well-coloured. Add the chopped tomatoes, thyme, bay leaf and garlic; cook until the tomatoes have softened. Add the stock and beef, ensuring they are well covered. Bring to a simmer, skimming well and braise in the oven for 2 hours, until tender.
- 5 Remove the meat from the sauce and set aside.
- 6 Push and strain the sauce through a sieve, into a clean pan. Boil and reduce the liquid, skimming off any impurities to a sauce consistency, and season with salt and pepper.
- 7 Top the beef with the sauce and set aside until needed.
- 8 Shred the beef that was kept aside earlier, ensuring there are no remains of gristle or fat; mix with a little of the cooking liquid/sauce - to keep the meat moist.
- 9 Cook the brunoised vegetable mix in a sauté pan.
- 10 Cook the minced beef reserved earlier, until there is no more fat released, and add it to the vegetable mix. Add demi-glace or jus to cover and slowly reduce. Add the braised and shredded beef, followed by green peas. Season with salt and pepper
- 11 The secret to a good, mashed potato is to boil the milk and cream first, before adding it to your potatoes. Top the minced beef mixture with mashed potato and using a blowtorch or grill, glaze the top of the pie.

### Double Gloucester cauliflower cheese

1 tbsp plain flour	Gloucester cheese
3 tbsp butter	100g M&S medium cheddar cheese
300ml milk	125g cauliflower, blanched
100g M&S Double	1 tbsp English mustard

- 1 Heat the butter and flour in a pan and cook for 5 minutes. Add the milk and grated cheese, season with salt and pepper. A little trick here is to add a spoon of English mustard. Once the sauce is fully cooked, you're ready to add the blanched cauliflower, making sure it's coated nicely with the sauce.
- 2 Sprinkle more of the grated cheese on top and gratin under the grill/salamander.

## M&S Grocery list

The essentials for this hearty meal



M&S Double Gloucester cheese



M&S Medium Cheddar cheese



M&S White Potatoes



M&S British Honey



M&S Beef Roasting Joint



M&S Chantenay Carrots



M&S Tenderstem Broccoli Tips



M&S British Garden Peas

The Marks & Spencer Festive ranges are available in Marks & Spencer stores now including Dubai Mall, Dubai Hills, Dubai Festival City, Mall of the Emirates, Ibn Battuta Mall, Nakheel The Palm and The Springs Souk, as well as the M&S Food delivery application, Instashop, and Deliveroo.

### The accompaniments

125g fine green beans, blanched	125g tender stem broccoli, blanched
125g Chantenay carrots, blanched	1 tbsp sesame seeds
1 jar M&S British honey	500g British white potatoes
	1 tbsp of the English butter

- 1 Add the blanched fine beans to the pan with the English butter.
- 2 Once the carrots are blanched, add 1 tbsp of the honey and toss in a pan until nicely glazed.
- 3 When the tender broccoli stems are blanched, season and add a knob of butter. Sprinkle sesame seeds over the top.
- 4 Peel and boil 500g potatoes until tender in the middle - for 15 minutes - then add olive oil to a roasting dish, followed with the potatoes, and give it a good shake - making sure the potatoes are covered with oil. Roast with a sprinkle of salt at 180C for 25 minutes. Season and add butter to finish.

*Allo*  
**BEIRUT**  
دالو بيروت



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# easy

Delicious, simple,  
and easy-to-  
make recipes







## CELEBRATE THE FESTIVE SEASON AT TAJ EXOTICA RESORT & SPA, THE PALM, DUBAI

Experience an array of culinary experiences at the resort's dining outlets, from a wonderful tree-lighting ceremony to exciting Christmas, New Year's Eve celebrations, and plenty more

Taj Exotica Resort & Spa, The Palm, Dubai is the ultimate destination to celebrate festive the exotic way. Find out what's happening at the resort and book ahead.

### FESTIVE TAKEAWAY

#### **Turkey-to-go and Christmas delights** *Emperor Lounge*

Leave the stress of cooking a mouthwatering dinner complete with traditional trimmings in the hands of expert chefs. All you have to do is invite family and friends over and indulge this festive season. Complete your festive spread with delights such as mince pies, gingerbread cookies, and snickerdoodles, or satisfy those chocolate cravings with a variety of creatively crafted festive confections, including a four-flavour chocolate praline, a chocolate sleigh, and more.

*The turkey dinner is available until December 25. AED 500 for 6kgs (6-8 pax)*

*and AED 650 for 8kgs (10-12 pax). The festive delights are available until January 7.*

### AFTERNOON TEA

Enjoy a festive-themed Afternoon Tea with a selection of premium beverages, teas and coffee, accompanied by freshly baked mince pies and plum cake, all while being serenaded by a live musician playing an array of uplifting festive tunes. On December 18, children are invited to celebrate the act of giving back, with a special Teddy Bear afternoon tea. Children can donate a stuffed toy of their choice that will then be gifted to a child less fortunate. Little ones will also be treated to freshly made hot chocolate and delightful treats.

*Festive afternoon tea is available from December 15 to January 7, from 2-5pm. AED 275 AED for 2 persons and AED 395 for 2 persons including 2 glasses of bubbly. The Teddy Bear afternoon tea takes place on December 18, from 2-5pm. AED 75 for children and AED 125 for an accompanying adult.*

### CHRISTMAS EVE

Celebrate the holiday season with family and friends with a selection of Christmas Eve specials, including traditional favourites and signature dishes.

#### **Dinner at Palm Kitchen**

**Timings:** 7pm – 11pm

**Prices:** AED 350 for the Festive Buffet and Soft Beverage Package, AED 500 for the Festive Buffet and House Beverage Package and AED 150 for kids below 12 years and complimentary below 6 years old.

#### **Panorama Brunch at Raia Restaurant & Lounge**

**Timings:** 1pm – 4pm

**Prices:** AED 349 for the Festive Brunch and Soft Beverage package, AED 499 for Festive Brunch and House Beverage package, AED 175 for kids below 12 years and complimentary below 6 years old.

#### **Christmas Eve the Gastropub Style**

**Festive Spécial à la carte menu**

**Timings:** 12pm – 2am





### CHRISTMAS DAY

Feel the joy of the day with a decadent Christmas Day brunch served with all the traditional trimmings along with a variety of dishes and cuisines that are loved throughout the year. There will also be a multitude of live stations, offering a variety of international cuisines, from Indian to Japanese to Arabian. For those looking to extend the celebrations of the day, Raia Restaurant & Lounge will also be hosting a special Christmas after-party with a live DJ playing the best festive tunes around town.

#### **Christmas Day Brunch at Palm Kitchen**

**Timings:** 12.30pm – 4pm

**Prices:** AED 499 for Festive Christmas Buffet and Soft Beverage Package, AED 649 for Festive Christmas Buffet and House Beverage Package including sparkling grape, AED 199 for kids below 12 years and complimentary below 6 years old.

#### **After-party at Raia Restaurant & Lounge**

**Timings:** 4pm – 6pm

**Price:** AED 150 for the unlimited house beverage package.

#### **Christmas Quiz Night at Roaring Rabbit**

Come together and celebrate the festivities of the day with a specially-themed Christmas-inspired Quiz Night at this neighbourhood gastropub. Guests are invited to wear their ugliest Christmas jumper and take part in the competition to pick the 'Best Ugly Christmas Jumper'. Those chosen will win a variety of exciting prizes that are sure to make this Christmas day even more merry and bright.

**Timings:** 8pm

**Price:** AED 199 minimum spend on festive specials.

### NEW YEAR'S EVE

Welcome 2023 in style! Guests of all ages are invited to ring in the New Year with Taj Exotica Resort & Spa, The Palm, Dubai. Choose from a variety of gala dinners and a one-of-a-kind Panorama New Year's Eve party, and enjoy a spectacular line-up of live entertainment, including a DJ, a band, and dancers, as well as several fun activities to keep the kids entertained while the adults enjoy the party.

#### **Gala Dinner – The Courtyard**

**Timing:** 9pm – 3am

**Prices:** AED 1,995 Per Adult, the price is inclusive of NYE Buffet and Unlimited Premium Beverages, AED 1,295 below 21 - price is inclusive of NYE Buffet and Non-Alcoholic beverages.

#### **Gala Dinner - Varq**

**Timing:** 9pm – 1am

**Prices:** AED 2,500 for Indoor Seating, AED 3,500 for Outdoor Seating. Inclusive of a 5-course set menu (vegetarian and non-vegetarian options) and Premium Beverage package including a bottle of bubbly per couple, and access to the main stage after party at the courtyard.

#### **Panorama Exclusive New Year's Eve (Also available for private event) at Raia, Restaurant & Lounge**

**Timing:** 9pm – 3am

**Prices:** Gold – Terrace AED 2,500 pp (View of Burj Al Arab fireworks), Silver – Inside AED 2,000 pp (View of both sides fireworks). Price is inclusive of sharing style Mediterranean menu and Premium Beverage package including a bottle of bubbly per couple.

### ORTHODOX CHRISTMAS

Create timeless memories on Orthodox Christmas Day with family and friends and savour all the traditional favourites along with international signatures, as you rejoice and celebrate this merry day.

**Date:** January 6 & 7, 2023

**Timing:** 7pm – 11pm

**Prices:** AED 295 Soft Beverage Package and AED 150 for kids below 12 years and complimentary below 6 years old.





midweek meals



# 5 recipes to try



These dishes don't compromise on flavour

*photographs* HANNAH TAYLOR-EDDINGTON

Winter vegetable  
caponata



Celariac soup with  
toasted hazelnut  
crumble



## your shopping list

### FRIDGE

40g parmesan  
200g low-fat natural yogurt  
50ml low-fat crème fraîche  
2 pork loin medallions  
1kg skin-on, bone-in chicken drumsticks

### FRUIT, VEGETABLES & FRESH HERBS

2 onions  
1 white cabbage  
1 lemon  
500g baby potatoes

320g green beans  
2 celery sticks  
6 garlic cloves  
1 small celeriac (about 800g)  
200g squash  
250g turnips  
2 leeks  
400g bunch of chard  
3 spring onions  
few thyme sprigs  
small handful of chives  
small handful of basil leaves

### STORECUPBOARD

800ml vegetable stock  
100g instant polenta  
100g soft white breadcrumbs  
2 tbsp hazelnuts  
2 tbsp panko breadcrumbs  
1 tbsp capers  
2 tbsp black olives  
2 tsp raisins  
400g can plum tomatoes  
400g can chickpeas  
250ml light coconut milk  
brown rice  
crusty bread (optional)

### DRIED HERBS & SPICES

2 tsp dried mixed herbs  
¼ tsp ground nutmeg  
½ tsp ground cumin  
1 tsp hot or mild chilli powder  
2 tsp medium curry powder

### OILS & SAUCES

sunflower oil  
olive oil  
balsamic vinegar  
2 tbsp tamarind paste  
1 tbsp Dijon mustard  
2 tsp wholegrain mustard

## Winter vegetable caponata

Roasting squash and turnips gives a seasonal twist to this Italian dish.

**SERVES 2 PREP 15 mins**  
**COOK 45 mins EASY V**

200g squash, peeled and cubed  
250g turnips, peeled and cubed  
1½ tbsp olive oil  
2 leeks, finely sliced  
2 garlic cloves, crushed  
2 tbsp balsamic vinegar  
1 tbsp capers, rinsed  
2 tbsp black olives, chopped  
2 tsp raisins  
½ x 400g can plum tomatoes  
small handful of basil leaves  
crusty bread, to serve

**1** Heat the oven to 200C/180C fan/gas 6. Toss the squash and turnips in a roasting tin with half the oil and seasoning. Roast for 20-25 mins, until soft and charred at the edges.  
**2** Heat the remaining oil in a large pan over a medium heat. Season and fry the leeks for a few minutes, until softened slightly. Add the squash, turnips, garlic and vinegar, and cook for about 2 mins until sticky. Stir in the capers, olives, raisins and tomatoes, fill the can with water, swill it around and add that, too. Reduce for 15-20 mins partially covered with the lid until the veg is tender. Stir in most of the basil and season. Scatter over the rest of the basil and serve with crusty bread.

**GOOD TO KNOW** vegan • low fat • low cal • folate • fibre • vit c • iron • 5 of 5-a-day • gluten free  
**PER SERVING** 292 kcals • fat 12g • saturates 2g • carbs 32g • sugars 26g • fibre 13g • protein 8g • salt 0.8g

## Celeriac soup with toasted hazelnut crumble

In colder weather, this hearty soup is ideal for warming you up.

**SERVES 4 PREP 10 mins**  
**COOK 40 mins EASY V**

1 tbsp olive oil  
1 onion, sliced  
2 celery sticks, diced  
2 garlic cloves, sliced  
1 small celeriac (about 800g), peeled and diced  
500ml vegetable stock  
¼ tsp ground nutmeg  
50ml low-fat crème fraîche  
2 tbsp hazelnuts, roughly chopped  
2 tbsp panko breadcrumbs  
small handful of chives, finely chopped

**1** Heat half the oil in a large saucepan over a medium-low heat. Sweat the onion, celery and garlic with the pan partially covered by the lid for 15 mins, until softened. Tip in the celeriac and pour over the stock. Bring to a simmer, cover, and cook for 15-20 mins, until the celeriac is tender. Remove from the heat, stir in the nutmeg, crème fraîche and some seasoning. Blitz with a hand blender until smooth.  
**2** Meanwhile, heat the remaining oil in a frying pan over a medium heat. Fry the hazelnuts and breadcrumbs gently for a few minutes, until toasted. Put in a bowl, stir in the chives and season. Ladle the soup into bowls and spoon over the hazelnut crumble to serve.

**GOOD TO KNOW** low cal • fibre • 2 of 5-a-day  
**PER SERVING** 198 kcals • fat 11g • saturates 2g • carbs 14g • sugars 7g • fibre 11g • protein 5g • salt 0.9g



## Mustard & parmesan-crumbed chicken

With its crunchy, cheesy coating, this chicken dish is sure to become a new favourite.

**SERVES 4 PREP 30 mins**  
**COOK 45 mins EASY**

1 tbsp Dijon mustard  
200g low-fat natural yogurt  
30g parmesan, finely grated  
100g soft white breadcrumbs  
2 tsp dried mixed herbs  
1 lemon, zested and juiced  
1½ tbsp olive oil  
1kg skin-on, bone-in chicken drumsticks  
500g baby potatoes, halved  
320g green beans

**1** Heat the oven to 200C/180C fan/gas 6 and line a large baking tray with baking parchment. Combine the Dijon mustard and yogurt in a bowl and season. In a second bowl, mix the parmesan, breadcrumbs, herbs and lemon zest. Drizzle over 1 tsp of the olive oil, season and toss. Dip the chicken in the yogurt mix, then the breadcrumbs and coat well. Put on the baking tray. Toss the potatoes with 2 tsp of the oil and add to the tray. Bake for 40-45 mins until the chicken is cooked.  
**2** Meanwhile, toss the green beans in the remaining oil and season. Fry over a medium-high heat for 5 mins, until browned then squeeze in a bit of lemon juice before serving.

**GOOD TO KNOW** low cal • calcium • folate • fibre • 1 of 5-a-day  
**PER SERVING** 484 kcals • fat 18g • saturates 5g • carbs 37g • sugars 8g • fibre 6g • protein 40g • salt 1.3g









### Quick chickpea & chard tamarind curry

*Given oomph from tamarind, this curry packs real depth of flavour.*

**SERVES 4** **PREP** 10 mins  
**COOK** 30 mins **EASY** **V**

1 tbsp sunflower oil  
1 large bunch of chard (about 400g), stalks finely chopped and leaves torn  
3 spring onions, finely sliced  
2 garlic cloves, crushed

½ tsp ground cumin  
1 tsp chilli powder, hot or mild  
2 tsp medium curry powder  
300ml vegetable stock, made with 1 stock cube  
400g can chickpeas, drained and rinsed  
2 tbsp tamarind paste  
250ml light coconut milk  
cooked brown rice, to serve

**1** Heat the oil in a large pan over a medium heat and fry the chard stalks and spring onions for 3 mins

until softened. Stir in the garlic and spices and cook for 2-3 mins until fragrant.


**2** Pour in the stock, chickpeas, tamarind and coconut milk. Cover. Simmer for 15 mins, then stir in the chard leaves. Cook until just wilted, then season to taste. Serve with brown rice.

**GOOD TO KNOW** vegan • low cal • folate • fibre • vit c • iron • 2 of 5-a-day  
**PER SERVING** 448 kcals • fat 12g • saturates 5g • carbs 67g • sugars 6g • fibre 7g • protein 14g • salt 1.5g



## Loin with caramelised onions & cabbage

*A comforting wintry combo. Pork loin is a lean cut of meat, so treat it like steak and fry quickly over a high heat.*

**SERVES 2** **PREP** 10 mins  
**COOK** 40 mins **EASY** 

1½ tbsp sunflower oil  
2 pork loin medallions, around 200g  
few thyme sprigs, leaves picked  
1 onion, finely sliced  
¼ white cabbage, finely sliced  
2 tsp wholegrain mustard  
100g instant polenta  
10g parmesan, finely grated

**1** Heat a large, heavy-bottomed or cast-iron pan over a medium-high heat. Rub half the oil over the pork and season well. Sear on one side for 3 mins until browned, then the other side for 3 mins until cooked through. Remove to a plate to rest, covered. Heat the remaining oil in the same pan, then add the thyme, onion and cabbage, and cook over a medium-low heat for 20-30 mins until caramelised and sticky. Stir in the mustard and some seasoning.

**2** Meanwhile, bring 400ml water to the boil in a saucepan. Pour in the polenta, whisking continuously until well combined. Reduce the heat to medium-low and cook, whisking, for 1-2 mins until smooth. Stir in the parmesan and season well. To serve, top the polenta with the cabbage and onions and the pork.

**GOOD TO KNOW** fibre • vit c • 2 of 5-a-day •  
gluten free

**PER SERVING** 544 kcal • fat 20g • saturates 6g •  
carbs 47g • sugars 11g • fibre 8g • protein 40g •  
salt 0.7g





quick canapés

# no-cook nibbles

Make this season stress-free with simple throw-together canapés. These recipes are also easy to halve or double for more or fewer people

*recipes* ESTHER CLARK *photographs* JONATHAN GREGSON

Chicken caesar & crispy prosciutto bites





Figs with goat's cheese, pistachios & honey



Vegan garlic & herb 'cheese' balls



Crab & sriracha mayo rainbow rolls



## Figs with goat's cheese, pistachios & honey

For added luxury, try using a truffle-infused honey.

**MAKES 16 PREP 10 mins**  
**NO COOK EASY V**

8 ripe figs, halved  
100g log rind-on goat's cheese

30g honey  
20g pistachios, finely chopped  
a few small thyme sprigs, roughly chopped

**1** Arrange the figs on a tray, cut-side up. Slice the goat's cheese into eight rounds, then cut each round in half.  
**2** Gently push the goat's cheese pieces into the cut sides of the figs,

then season with a little salt and pepper, drizzle with the honey and scatter with the pistachios and thyme.

**GOOD TO KNOW** gluten free  
**PER SERVING** 96 kcals • fat 3g • saturates 1g • carbs 14g • sugars 14g • fibre 3g • protein 2g • salt 0.1g

## Crab & sriracha mayo rainbow rolls

Make these rolls up to a day ahead. Try swapping out the crab for smoked salmon or leftover turkey, if you like.

**MAKES 28 PREP 40 mins**  
**NO COOK EASY**

200g white crabmeat  
2 tbsp mayonnaise  
2 limes, zested and juiced  
1½ tbsp sriracha  
14 rice paper wraps  
handful each of mint and coriander leaves, roughly torn

2 large carrots, trimmed and cut into matchsticks  
1 large cucumber, trimmed and cut into matchsticks  
2 large, ripe avocados, peeled, stoned and thinly sliced  
8 radishes, thinly sliced  
2 tsp sesame seeds

**1** Tip the crabmeat into a bowl with the mayo, lime zest, half the lime juice and the sriracha. Mix to combine and season to taste.  
**2** Fill a wide, shallow dish a few centimetres deep with warm water. Working with one rice paper wrap at a time, soak it for a few seconds

until flexible, then lay on a board. Scatter some of the herbs down the centre, then top with a little of the crab mixture, some veg pieces and sesame seeds. Squeeze over some of the lime juice. Try to keep the filling in the centre and don't overfill. Tuck the ends of the wrap over the filling to slightly enclose, then roll up from the sides, keeping the roll as tight as you can. Put on a plate covered with a damp sheet of kitchen paper. Repeat to make 14 rolls. *Will keep chilled for 24 hrs.* Before serving, halve them and arrange on a platter.

**PER SERVING** 62 kcals • fat 4g • saturates 1g • carbs 4g • sugars 1g • fibre 1g • protein 2g • salt 0.2g

## Vegan garlic & herb 'cheese' balls

Use cashew cheese to make these moreish party bites. Serve any leftovers with crackers and chutney for a vegan cheeseboard.

**MAKES 20 PREP 30 mins plus**  
4 hrs chilling **NO COOK EASY V**

300g vegan soft cashew cheese  
100g walnuts, finely chopped  
½ bunch of chives, finely chopped

1 tbsp garlic granules  
small bunch of parsley, finely chopped  
2 tsp Aleppo chilli flakes or sumac

**1** Mix the cashew cheese, walnuts, chives, garlic granules and a pinch of seasoning together in a bowl, then cover and chill for 1 hr.  
**2** Tip the parsley into a shallow bowl and the chilli flakes or sumac into a second shallow bowl. Roll the chilled mixture into 20 small balls,

then roll in the parsley or the chilli flakes, or sumac, until fully coated. Transfer the cheese balls to a tray and chill for 3 hrs, or until ready to serve. *Any leftovers will keep in a jar, topped up with olive oil, for a week.*

**GOOD TO KNOW** vegan • gluten free  
**PER SERVING** 97 kcals • fat 8g • saturates 1g • carbs 3g • sugars 2g • fibre 0.4g • protein 3g • salt 0.4g

## Chicken caesar & crispy prosciutto bites

Combine the flavours of chicken caesar salad with crisp crackers for a perfect party mouthful.

**MAKES 20 PREP 25 mins**  
**NO COOK EASY V**

2 cooked skinless chicken breasts, cut into small pieces  
2 anchovies, finely chopped  
15g parmesan, finely grated  
4 tbsp mayonnaise

1 tbsp soured cream  
1 tsp Dijon mustard  
½ tsp garlic granules  
1 tbsp chopped chives, plus extra to serve  
½ lemon, juiced  
20 small crispbreads or melba toasts  
6 cooked smoked bacon rashers, finely chopped

**1** Tip the chicken pieces, anchovies, parmesan, mayonnaise, soured cream, mustard, garlic granules, chives and lemon juice into a bowl, then mix together to combine. Season with salt and black pepper. *Will keep covered in the fridge for up to two days.*  
**2** Spoon teaspoonfuls of the mixture onto the crispbreads, then top with the chopped bacon and more chives.

**PER SERVING** 96 kcals • fat 5g • saturates 1g • carbs 6g • sugars 1g • fibre 2g • protein 7g • salt 0.4g

## TWIST IT

### PEAR WITH GOAT'S CHEESE, PISTACHIOS & HONEY

If ripe figs are hard to find, use **2 ripe pears** instead. Peel the pears, cut into 8 wedges, then remove the cores. Put the cheese on toothpicks, then use to stud the pears, scatter with the pistachios and drizzle with honey.





# NATURALLY EUROPEAN

Put some color in your cooking with French butter.



## Blocks of gold

What makes European butter, especially French Butter, unique

**W**ith 25 billion litres of cow, goat, and sheep milk collected yearly, France accounts for more than 17% of all milk production in Europe. The country's temperate climate, abundant rainfall, available farmland, and commitment of its farmers make France a sustainable location to produce milk.

But how to choose the butter? Around the world, there are different percentages of fats in butter, with European standards including 85-87 percent fat. Furthermore, a product can only be called butter when it has a minimum 82% fat content.

The slightly more complex reason behind the success of French butter lies in the actual butter making. Culturing, when the cream is left to ferment before being churned, is reserved for select French butters, resulting in a tangy, slightly acidic butter popular with both pastry chefs and home chefs alike.

Another way to identify French butter? It has no artificial colours or additives, allowing for natural changes in colour with the seasons. Furthermore, with plenty of rain to keep the consistent production of grain and grass, cows produce a distinctive sunshine-yellow butter in the summer months.



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# December's veg box star SPROUTS

Our cookery experts and readers share fresh ideas for making the most of this humble green veg

slaw recipe SAMUEL GOLDSMITH photograph KAREN THOMAS

## Brussels sprout slaw

**SERVES** 6 as a side **PREP** 20 mins  
**NO COOK EASY V**

200g brussels sprouts, trimmed and shredded  
1 small red onion, sliced  
1 carrot, sliced into thin strips or coarsely grated  
¼ red cabbage, cored and shredded  
1 tsp celery seeds  
small bunch of chives, parsley or dill, roughly snipped or torn  
50g yogurt  
50g mayonnaise  
1 tsp mustard of your choice  
2 tsp apple cider vinegar or any other vinegar

**1** Put the sprouts, onion, carrot, cabbage, celery seeds and all but a small handful of the herbs in a bowl, and mix well to combine.  
**2** Put the yogurt, mayo, mustard, vinegar and seasoning in a small bowl and mix well. Spoon the dressing over the vegetables, then toss everything well to coat. Taste for seasoning. Spoon the slaw into a serving bowl or onto a platter, and scatter over the remaining herbs to serve. The slaw goes particularly well with cold cuts on Boxing Day.

**GOOD TO KNOW** healthy • folate • vit c • 1 of 5-a-day  
**PER SERVING** 107 kcals • fat 7g • saturates 1g • carbs 6g • sugars 5g • fibre 4g • protein 3g • salt 0.2g



For all our sprouts recipes go to:  
[bbcgoodfoodme.com](http://bbcgoodfoodme.com)



## MORE WAYS WITH SPROUTS

### Ideas from the Good Food team



**Roasted garlic & parmesan sprouts** Heat the oven to 200C/180C fan/gas 6. Drizzle **50g melted butter** over **600g halved brussels sprouts**. Add **2 crushed garlic cloves**. Season. Toss to coat, then add **50g panko breadcrumbs** and **25g grated parmesan**, and toss again. Arrange the sprouts on a baking tray in a single layer, cut-side down. Roast for 25-30 mins until crisp and golden.



**Spicy stir-fried sprouts** Cook **500g trimmed and halved brussels sprouts** in boiling salted water for 3 mins, then drain. Heat **1 tbsp sunflower oil** in a wok over a medium-high heat, then stir-fry **1 sliced chilli**, **2 finely chopped garlic cloves** and a **large piece of ginger**, peeled and cut into fine matchsticks, for 1 min. Add the sprouts, stir-fry for 2 mins, then drizzle with **1 tbsp soy sauce**. Toss and serve.



**Creamy sprout, hazelnut & leek pasta** Heat **½ tbsp rapeseed oil** in a large pan over a low heat and cook **3 leeks**, halved and sliced, and **200g brussels sprouts** (½ chopped and ½ quartered) for 15 mins until soft. Add **2 crushed garlic cloves**. Cook for 1 min. Stir in **50ml veg stock** and **3 tbsp low-fat crème fraîche**. Cook **350g short pasta** following pack instructions. Drain. Toss with the leeks and sprouts, **1 tbsp grated parmesan**, the **zest of 1 lemon**, **½ bunch of parsley**, finely chopped, **1 tbsp chopped hazelnuts** and a ladleful of the pasta water, if needed. Season.

### ...and from our readers

*I was never a fan in the UK as a child, but here in Peru, I've seen sprouts in salads and tried them again. I griddle them in a hot pan until charred and soft, and have been completely convinced – I'm now a fan!*  
**Clair McEnhill,**  
Peru

*One of my childhood memories is my grandmother soaking sprouts for ages (and possibly with bicarb) – I'd sneak into the kitchen to pinch one. I love them stir-fried with bacon – not original, but delicious.*  
**Jean Milnes,**  
South Australia

*Love them – always have. A street-food vendor at a bar we go to did salt and pepper sprouts last Christmas, and they were amazing! I love to eat mine just steamed or stir-fried with a little chilli.*  
**Joanne Craddock,**  
Oldham









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slow cook

# turkey for two

Streamline the usually long process of making Christmas dinner and free up oven space for roasting your sides

recipe SAMUEL GOLDMITH photograph HANNAH TAYLOR-EDDINGTON

## Slow cooker turkey

Using the slow cooker helps keep the breast meat succulent, but you can also try this with a turkey crown (see tip, right), if you prefer.

**SERVES 2 PREP 10 mins**

**COOK 3-4 hrs EASY**

2 turkey breasts, skinless  
1 medium carrot, chopped  
1 onion, peeled and quartered  
6 peppercorns  
1 bay leaf  
1 rosemary sprig  
few thyme sprigs  
125ml white wine (optional)  
roast potatoes, carrots and greens, to serve

**1** Season the turkey all over and put in the slow cooker with all the remaining ingredients, along with 1 litre of water. Set your slow cooker to low and cook for 3-4 hrs until no pink meat remains, or a meat thermometer reads 75C at the thickest part of the breast.

**2** Remove the turkey from the slow cooker and serve, or cover with foil and leave to rest while you make gravy using the stock that remains (see tip, right). Serve the turkey with the gravy, roast potatoes, carrots and greens.

**GOOD TO KNOW** healthy • low fat • gluten free  
**PER SERVING** 370 kcals • fat 3g • saturates 1g •  
carbs 0.5g • sugars 0.4g • fibre 0.3g • protein 85g •  
salt 0.4g

## gf tip

● This recipe works for a turkey crown but you'll need to cook on high for 3-5 hrs depending on the size of the turkey. If you have a meat thermometer, the thickest part should reach 75C.

● Use the leftover stock to make our three-ingredient gravy. Find the recipe at: [bbcgoodfoodme.com/easy-turkey-gravy](http://bbcgoodfoodme.com/easy-turkey-gravy)



# pick 'n' mix platter



Create a dessert centrepiece without spending hours in the kitchen – this party platter also brings a sense of fun

*recipe* LIBERTY MENDEZ

*photograph* YUKI SUGIURA

## Sweet grazing wreath

**SERVES** 6-8 **PREP** 20 mins  
plus at least 3 hrs chilling  
**COOK** 5 mins **EASY** V

### For the chocolate salami

100g biscuits (we used speculoos and digestives)  
50g pretzels  
200g dark chocolate, roughly chopped  
50g unsalted butter  
2 tbsp golden syrup  
2 tbsp icing sugar

### For the chocolate jazzies

100g white chocolate  
1 tsp hundreds and thousands

### To serve

chocolate coins  
pink or gold lustre (optional)  
large figs, quartered  
bay leaves, finger wafers,  
pink sugar mice  
chocolate cigarellos

**1** For the chocolate salami, put the biscuits and pretzels in a food processor and blitz to coarse crumbs or put in a bag, seal, then crush using a rolling pin.

**2** Put the chocolate, butter, syrup and a small pinch of salt in a heatproof bowl, and melt in the microwave in 20-second bursts until smooth, or in a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water. Stir in the biscuit and pretzel crumbs.

**3** Spread the mixture onto a sheet of baking parchment, then roll into a log around 6cm in diameter, using the parchment to help, then twist the ends of the parchment around the log to hold the shape. Tuck the ends

underneath. Chill for at least 3 hrs or overnight until set.

**4** Remove the log from the parchment and dust with icing sugar, removing any excess with a pastry brush. Dip a sharp knife into a mug of boiling water and wipe dry. Slice the salami into 2cm-thick pieces.

**5** For the jazzies, melt the white chocolate as described in step 2, then line a large baking sheet with baking parchment and spoon on small, round blobs of it – around 40. Sprinkle with the hundreds and thousands and chill for at least 30 mins.

**6** Unwrap the chocolate coins. Use a small paint brush to coat them with lustre, if you like, or leave them as they are.

**7** To assemble, arrange the chocolate salami, jazzies, coins and the rest of the ingredients into a circular wreath shape on a round serving platter.

**PER SERVING** (8) 575 kcal • fat 26g • saturates 14g • carbs 78g  
• sugars 63g • fibre 5g • protein 5g • salt 0.6g



# WEEKEND

Mouthwatering dishes to dig into with your family and friends



**NEXT LEVEL**

Christmas pudding, p42



**SEASONAL**

Winter winners, p45



**LAST BITE**

Winter wontons, p50



*TOM KERRIDGE*  
**CRISP AND  
TENDER  
DUCK, p38**

**gf**





TOM KERRIDGE

# CRISP AND TENDER DUCK

To serve the ideal Christmas dinner for four, our podcast host shares how to cook duck to perfection

photographs MIKE ENGLISH

I wouldn't be writing this article if it wasn't for duck. I cooked it on my first *Great British Menu* for a winning main course. (I won it again the following year, the only chef to ever do so – just saying). This put our little pub on the map and my face on the telly. However much I try to encourage people to use duck more, I can see why it's considered more of a thing people order in a restaurant than cook at home. A whole duck is a tricky thing to get right – the legs are best slow-cooked and the breast quick-cooked and left pink and succulent. Simply roast a duck whole and you've got to decide between very undercooked,

tough leg meat or overcooked, dry breast meat, which is why I only ever roast duck the way I'm showing you here. Yes, the butchery is a bit of extra work, but get your butcher to do it for you or buy the pieces separately. What you end up with is beautifully cooked duck with crisp skin, shreddable leg meat, and breast meat that looks like a medium-rare steak. Essentially, I'm giving you two ways to cook duck, which I often use separately, but at Christmas I bring them both together because when an ingredient has been pivotal to your career, it's the one you want to celebrate with.



*A whole duck is a tricky thing to get right – the legs are best slow-cooked and the breast quick-cooked and left pink and succulent*

Tom Kerridge is a well-known face on the BBC and chef-owner of acclaimed restaurants in Marlow, London and Manchester. Hear more from Tom on his favourite seasonal ideas in the latest series of the BBC Good Food Podcast at [bbcgoodfood.com/podcast](https://bbcgoodfood.com/podcast). [Twitter](#) [Instagram](#) [Facebook](#) @ChefTomKerridge











## Tom's best ever roast duck

*If there are just two of you I would suggest still cooking the duck as described here, but serving the two elements over different days. The crown can be eaten as your Christmas Day roast and the crisp leg meat can be shredded and put in a big salad for Boxing Day.*

**SERVES 4** **PREP** 40 mins plus optional 24 hrs chilling **COOK** 2 hrs **MORE EFFORT**

**1 duck**, legs separate from the crown and crown trimmed (you can ask a butcher to do this or buy two legs and a crown separately)  
**2 tbsp honey**  
 ½ clementine, zested and juiced, or ½ orange, zested, plus 2 tbsp orange juice  
**duck-fat roasties, watercress and gravy, to serve (see right)**

**1** If you have time, season the legs, cover and chill for up to 24 hrs to produce extra-crispy skin. Heat the oven to 150C/130C fan/gas 2. Put an ovenproof wire rack on top of a baking tray and sit the duck legs to one side of the rack, skin side up, and roast for 1 hr 45 mins until the skin is starting to crisp and the meat underneath looks pull-apart tender.  
**2** While the legs are roasting, lightly score the skin of the duck crown all over and season with salt (again, this

can be done up to 24 hrs before).

Mix all but 1 tsp of the honey with the citrus zest and juice in a bowl.

**3** When the legs have had their time, remove the tray from the oven carefully and pour all the fat into a bowl to use for making roast potatoes, if you like. Turn the oven up to 220C/200C fan/gas 7, then sit the crown, skin side up, opposite the legs and brush with a bit of the fat. Roast everything for 20 mins, then brush the citrusy honey mix all over the crown and cook for another 10 mins. If the legs are now deep golden and crisp-skinned, lift them onto a board, or cook them for a little more time until you achieve this.

**4** Brush the duck crown with the remaining honey, return to the oven for 4-5 mins, then brush over a bit more. After about 10 mins in total, the duck crown meat should be pink and read 60C on a cooking probe – if you prefer it more cooked, but still succulent, give it another 4-5 mins or take it to 65C. Remove the crown to a board with the legs and leave to rest for at least 10 mins. Carve the crown at the table and serve each person half a leg along with duck-fat roasties, a big bunch of watercress and some gravy (see recipes, right).

**GOOD TO KNOW** gluten-free  
**PER SERVING** 673 kcal • fat 57g • saturates 17g • carbs 10g • sugars 9g • fibre 0.1g • protein 30g • salt 0.7g

## 5 MORE IDEAS

### • Duck-fat roasties

The fat from the duck makes the best roast potatoes. To serve four, cut **800g Maris Piper potatoes** into chunks, boil for 5 mins, then drain, ruffle and roast with the duck fat at 220C/200C fan/gas 7 for about 1 hr, turning them twice.

• **Duck gravy** Heat **1 tbsp sunflower oil** in a shallow pan over a medium heat and brown parts of the **duck carcass** (if you asked a butcher to prepare the duck, ask for the offcuts) along with **1 chopped onion**, **1 chopped carrot** and a small piece of **star anise**. Scatter over **1 tbsp flour**, then pour over **50ml port** and bubble for 2-3 mins. Add **300ml chicken stock** and reduce for 10-12 mins to thicken. Pass through a sieve.  
 • **Duck au vin** Instead of slow-roasting the

duck legs, they can be braised in red wine. Brown in a **little oil** with **1 chopped onion**, **1 carrot**, a sprig of **thyme** and **1 bay leaf** then add **500ml red wine** and **300ml chicken stock** and simmer gently for 1 hr 30 mins, or until the meat is tender. Remove the legs and veg, then boil the juices down to make a sauce.

### • Glazing options

I've used a classic glaze of orange and honey, but you could try a mix of **soy sauce**, **honey** and **five spice powder**, or **maple syrup** and **balsamic vinegar**.

• **The secret to crispy skin** is to lightly salt the duck for 24 hrs before roasting. This makes the skin extra crisp and gives the meat a deeper flavour. You can also enhance the salt with spices, fresh herbs or grated citrus.





## FESTIVE CELEBRATIONS AT ANANTARA THE PALM DUBAI RESORT

It's the most wonderful time of the year and Anantara The Palm Dubai Resort has pulled out all the stops for a memorable holiday season for you and your family

Gather your near and dear ones for a lavish experience at Anantara The Palm Dubai Resort. Savour lip-smacking delicacies from around the world, sway to live entertainment, and watch Father Christmas sail his way around the resort on a traditional Thai longtail boat.

Make your way down to Crescendo for a decadent Christmas Brunch featuring an extensive festive spread starring international savoury and sweet dishes. Diners will feel uplifted by the music and can sing along with the in-house band, La Fortaleza Duo, until Santa arrives to hand out gifts to the children.

If you're looking for a satiating meal instead, head to Bushman's for the

Christmas Day lunch. Relish prawns on the barbie, cold hops and the best flavours from Down Under while the Anantara choir entertain.

### **A Grand New Year's Eve**

Usher in the New Year with a gala dinner at one of Anantara's signature restaurants. A three-course set menu at the refined Bushman's is sure to delight diners with the finest culinary offerings from Australia. If you wish to stay up late into the night, the Lotus Lounge is the place to make a reservation at. Celebrate memories of a year gone by, as you feast on sumptuous carvery, a wide assortment of cheese, and of course, toast with flutes of crisp bubbly.

Prefer a party under the stars? Hotfoot to The Beach House and tuck into delicacies from live cooking stations, accompanied by an open bar, as you usher in the New Year with a breathtaking view. Families are also invited to Crescendo restaurant's widespread buffet.

All restaurants and cafes will be open throughout the day, so you can fuel up in preparation for the biggest party of the year.

### **NEED TO KNOW**

Contact: +9714 567 8999

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# Next Level

# Christmas pudding

We've updated the traditional pud to give you more of what you love

recipe BARNEY DESMAZERY photograph MIKE ENGLISH

**SERVES 6** **PREP** 40 mins plus 2 hrs soaking **COOK** 4 hrs  
(or 30 mins in the microwave) **MORE EFFORT** V ?

## WHY

*It's easy to see why Christmas pudding has fallen out of fashion. Made traditionally, it can be rather one-note and dense. In fact, we probably revel more in setting it alight than eating it. In this recipe, we've made the best bits bigger (the cherries and almonds), and swapped suet for butter for a lighter, better-flavoured and nicer-looking pudding that doesn't need any pyrotechnics to win approval.*

## WHAT TO BUY

100g sultanas  
100g raisins  
50g dried figs, chopped  
50g mixed peel  
150g glacé cherries (we used morello glacé cherries), 50g halved  
50g stem ginger, chopped, plus 1 tbsp of the syrup from the jar  
small piece of ginger, peeled and finely grated  
1 small apple, peeled, cored and grated  
1 small orange, zested and juiced  
80g light muscovado sugar  
½ tsp mixed spice  
6 tbsp brandy  
60g butter, frozen, plus 15g softened butter and extra for the basin  
1 egg, beaten  
50g ground almonds  
50g blanched almonds, ½ chopped, ½ left whole  
50g self-raising flour  
60g fresh breadcrumbs, made from sourdough or brioche if possible  
brandy butter, custard or double cream, to serve

## MAKE AND MATURE

The pudding can be eaten straightaway or fed brandy in the weeks leading up to Christmas for a richer, boozier flavour.

## FAST OR SLOW COOK

There's more than one way to cook a pudding. Here, we've provided a traditional method, plus slow cooker and microwave options. Using the latter will create more of a sticky toffee pudding texture.

## FRUIT AND NUT

For sweetness and crunch, we've made the classic pairing of cherries and almonds a feature of our pudding.

## BETTER WITH BUTTER

Suet is the traditional fat used in Christmas pudding, but using butter instead saves you buying extra ingredients and results in a lighter texture with rich flavour.

## GET FIGGY WITH IT

Christmas pudding is also known as 'figgy pudding', so we've upped the fruit content with chopped figs, which add a welcome bit of chewiness.



**PUD PORTIONS**

Christmas pudding is a rich dessert, especially when served with brandy butter or cream, so smaller portions are best. We've scaled ours to fill a 1-litre basin so it's in line with one you'd buy from the shops and easily serves six people.

**DOUBLE UP**

You can easily scale up this recipe to make a bigger pudding. Simply double the ingredients and use a 2-litre basin to serve 12 people, or two 1-litre basins to give one of the puds as a gift.

**WATER WATCH**

To make sure your water doesn't evaporate completely, add a marble to the pan – it will start to rattle when the pan needs a top-up.

**JEWELLED TOPPING**

We love to pack our Christmas pudding with fruit and nuts, and here, we've put them centre stage by crowning the pudding with festive-looking whole cherries and almonds.

**HOW TO MAKE IT**

- 1 Put the sultanas, raisins, figs, mixed peel, halved glacé cherries, stem ginger, fresh ginger, grated apple and the orange zest in a bowl with the sugar and mixed spice. Pour in the orange juice and brandy, and stir well. Cover and leave to soak for at least 2 hrs, or overnight. If you don't have time, put in a heatproof bowl and microwave for 1-2 mins until the dried fruit has plumped up, then leave to cool completely.
- 2 Butter a 1-litre pudding basin and put a disc of baking parchment in the base. Stir the egg into the fruit mixture, then stir in the ground almonds and chopped blanched almonds, the flour and breadcrumbs. Finally, coarsely grate in the frozen butter, stirring the mixture frequently so it disperses evenly. Set aside.
- 3 For the topping, mix the softened butter and ginger syrup together, and spoon into the base of the basin. Arrange the whole cherries and almonds over the butter mixture in a single layer, easing some up the side, too. (Chop and stir in any leftover cherries and almonds.)
- 4 Spoon the batter into the basin, being careful not to disturb the topping too much, and smooth the surface using the back of the spoon. Cover with a sheet of baking parchment and a sheet of foil, folding a pleat down the centre to allow the pudding enough room to expand. Secure by tying tightly with kitchen string. Stand the basin in a deep, large pan on a trivet or upturned saucer, and pour boiling water from the kettle around it, so it comes about a third of the way up the side of the basin. (If you have a marble, add that to the pan, too – see 'water watch', left.)
- 5 Cover the pan with the lid and steam the pudding for 4 hrs, topping up with more water when necessary so the pan doesn't boil dry. Alternatively, omit the sheet of foil, place the pudding on the plate and microwave on medium for 20-25 mins until cooked through and a skewer inserted into the middle comes out clean. Or, lower the pudding into a slow cooker, pour boiling water around the sides as before, cover and cook for 8 hrs on low, topping up with more water when needed. *If making ahead, leave to cool completely, then store in a cool, dry place for up to two months – you can feed the pudding with more brandy in the weeks leading up to Christmas, if you like. To reheat, steam or slow-cook the pudding for 1 hr, or microwave (without foil) for 8-10 mins before turning out.*

**GOOD TO KNOW** 1 of 5-a-day

**PER SERVING** 625 kcals • fat 22g • saturates 8g • carbs 88g • sugars 58g • fibre 3g • protein 8g • salt 0.7g



# Seasonal merriments at Anantara World Islands Dubai Resort

*Indulge in coastal festive celebrations throughout  
this five-star resort nestled on a private island*



From fiery Latin celebrations to heartwarming Christmas movie screening sessions, there's something for the entire family to enjoy at this remarkable resort on the World Islands.

## Christmas Day

Embrace the festivities with a duo of celebrations, featuring a riveting Christmas Day Brunch hosted at the ornately decorated Qamar restaurant. Overlooking the Persian Gulf, the vibrant festive ambience is enhanced with live musical entertainment, adding to the joy of the occasion.

Take a stroll to Helios in the evening, where a traditional Christmas Eve Dinner awaits guests by the relaxing beachside. Children can expect to see Santa's grand arrival as his important duties commence. Guests can stay up late and watch a Christmas Eve movie at the bespoke outdoor Cinema Under The Stars Experience, while cosying up with sweet and savoury treats along with a warm mug of hot chocolate.

## New Year's Eve

Bid adieu to the year that was with an intimate New Year's Eve dinner at Qamar, starring a gourmet set menu to suit all palates. Days leading up to 2023 consist of fun-filled activities such as Fiesta Latina, allowing guests to partake in a Latin-themed tapas party with live music, DJs and other entertainment. Sample Mediterranean favourites at Helios's Greek night, with live cooking stations and buffet counters. Culminate the evening with plate smashing and traditional dancing to tunes from the live band.

Anantara World Islands Dubai has plenty to offer for those who want to ring in 2023 in true island style. Besides soft



sand and sparkling sea, be ready to join a party to remember at this unique shoreline location. Guests will be spoiled for choice amidst the live cooking stations and open bars, with a spectacular skyline view at Dubai's most unique location.

Call +971 4 567 8999, email us at [reservations.awid@anantara.com](mailto:reservations.awid@anantara.com), or visit <https://www.anantara.com/en/world-islands-dubai>



SEASONAL

# WINTER WINNERS

Enjoy comforting recipes from **Samuel Goldsmith**

photographs KAREN THOMAS

**T**his is the season for eating comfort food. That said, with all the energy that goes into preparing for Christmas, it can be difficult to find the inspiration and even the motivation to cook special weekend meals. I look to seasonal produce for ideas, especially because there's likely to be stray veg at the back of the fridge during the holidays.

Now, I have a confession: I'm not a fan of roast parsnips, even when roasted in honey or maple syrup. When grated and fried in a rösti, though, it's another story. Parsnips are also great in soups and stews, as their flavour and structure hold up well. This is especially useful if you're using the slow cooker.

Before a friend introduced me to roasted cauliflower, I thought the comeback kid of the vegetable world was only good for swimming

in cheese sauce. I was wrong – it's an incredibly versatile vegetable. I've experimented by flavouring it in many different ways, but in my bang bang cauliflower tacos (p126), it's coated in batter and breadcrumbs before roasting. You'll love the combination of textures and, when mixed with all the other elements, it sings.

Finally, there's red cabbage. One of the first times I cooked it was in recreating Barney Desmazery's sticky spiced red cabbage ([bbcgoodfoodme.com/sticky-spiced-red-cabbage](https://bbcgoodfoodme.com/sticky-spiced-red-cabbage)). It was an instant hit. This year, I've used the sturdy outer leaves to enclose a meat filling, then baked it all in a tomato sauce. The colours feel festive, and it's a great dish for sharing with your family and friends over the holidays.



Our food copy editor **Samuel Goldsmith** has taught food and nutrition in secondary schools and has worked as a food editor for lifestyle magazines. He is also vice chair of the Guild of Food Writers. @samuelwgoldsmit





Parsnip rösti with harissa, feta  
& caramelised red onions





Bang bang cauliflower tacos



## Parsnip rösti with harissa, feta & caramelised red onions

Choose starchy potatoes like Maris Piper or King Edward to ensure the rösti hold together. Though it's not traditional, you can also add beaten egg to help bind the mixture.

**SERVES 2 PREP 30 mins**

**COOK 45-55 mins EASY V**

100g feta  
100g soft cheese  
1 lemon, ½ juiced, ½ cut into wedges  
½-1 tbsp harissa, to taste  
200g starchy potatoes (such as Maris Piper), peeled and grated  
200g parsnips, peeled and grated  
2 banana shallots, finely sliced  
25g butter, melted  
1 egg, beaten (optional)  
1 tbsp olive oil  
½ small bunch of parsley, chopped  
**For the caramelised red onions**  
25g butter  
1 tsp olive oil  
1 large red onion, finely sliced  
2 tsp brown sugar

**1** For the caramelised red onions, heat the butter and olive oil in a frying pan over a medium-low heat. When the butter has melted, reduce the

heat to low and cook the onion with a pinch of salt for 20-30 mins, stirring occasionally until soft and golden. Add a splash of water if the onion starts to catch. Stir in the sugar and cook for a further 5 mins until the sugar has dissolved and the onions are sticky. Set aside.

**2** Put the feta, soft cheese and lemon juice in a bowl, season well and beat together until smooth. Gently fold through the harissa to create a ripple effect, then chill until ready to serve.

**3** Tip the grated potatoes into a clean tea towel and squeeze out all the excess water. Transfer to a bowl with the parsnips, shallots and melted butter, and stir to combine. At this point, you can add the egg if the mixture isn't binding together. Season. Form into four patties, pressing together tightly.

**4** Heat half the oil in a non-stick frying pan over a medium heat and, when hot, fry two rösti for 4-5 mins, pressing down with a fish slice or spatula. Carefully flip and cook for a further 4-5 mins until both sides are crisp and golden. Keep warm in a low oven while you cook the remaining two rösti in the same way.

**5** Serve the rösti topped with the feta and harissa mixture, caramelised red onions and parsley scattered over.

**GOOD TO KNOW** calcium • folate • 2 of 5-a-day

**PER SERVING** 749 kJ • fat 52g • saturates 29g • carbs 49g • sugars 22g • fibre 11g • protein 16g • salt 2.1g

## gr tip

If you want to save time and use up those Christmas chutneys, a caramelised red onion chutney is a great alternative to making your own.



## Bang bang cauliflower tacos

**SERVES 10-12 PREP 45 mins**

**COOK 40 mins EASY V**

150g flour  
2 tsp smoked paprika  
250ml milk  
200g panko breadcrumbs  
1 large cauliflower, cut into bite-size florets (500g prepared weight)

**For the bang bang sauce**

100g sweet chilli sauce  
2 tbsp sriracha  
1 tsp soy sauce  
2 tsp lime juice

**To serve**

1 Little Gem lettuce, shredded  
4 spring onions, sliced  
2 tomatoes, finely chopped  
½ small bunch of coriander, chopped  
1 chilli, finely chopped (optional)  
10-12 tortilla wraps, warmed  
lime wedges

**1** Heat the oven to 220C/200C fan/gas 7. Mix the flour, paprika, a large pinch of salt and a grinding of black pepper together in a bowl, then whisk in the milk to make a smooth batter. Tip the breadcrumbs onto a shallow plate or tray. Quickly dip each cauliflower floret into the batter, then coat in the breadcrumbs and put on a non-stick baking tray. Continue until all of the florets have been coated. Bake for 30-40 mins until golden and crisp. Meanwhile, combine all the sauce ingredients and keep chilled until needed.

**2** Cool the cauliflower slightly, then tip into a large bowl. Drizzle over the sauce and toss to coat. To assemble, stuff the cauliflower, lettuce, spring onions, tomatoes, coriander and chilli into the tortilla wraps and serve with lime wedges on the side, or have guests assemble their own.

**GOOD TO KNOW** low fat

**PER SERVING (12)** 222 kJ • fat 5g • saturates 2g • carbs 37g • sugars 8g • fibre 4g • protein 7g • salt 0.9g







### Red cabbage & beef rolls

*Breaking the cabbage leaves away from the head takes patience. If you're finding it too difficult, put the whole cabbage in a pan of water and simmer for 3-4 mins, then rinse under cold water to make it easier.*

**SERVES 4 PREP 40 mins**  
**COOK 1 hr 15 mins EASY**

1 red cabbage (you'll need 8 leaves – see tip, right, for using leftovers)  
250g pouch microwave brown rice  
1 red onion, finely chopped  
500g beef mince  
2 tsp mixed dried herbs  
2 garlic cloves, finely grated  
3 rosemary sprigs, leaves picked and chopped  
1 egg  
1 tbsp tomato purée

#### For the sauce

1 tbsp olive oil  
1 red onion, finely chopped  
1 carrot, finely chopped  
1 garlic clove, finely grated  
½ tsp ground cumin (optional)  
1 tbsp tomato purée  
2 x 400g cans chopped tomatoes  
¼ small bunch of thyme, finely chopped

**1** Bring a large pan of salted water to the boil and cook the cabbage leaves for 4-5 mins until just softened and pliable. Drain and leave to cool slightly.  
**2** Meanwhile, mix the rice, onion, beef mince, herbs, garlic, rosemary, egg and tomato purée together in a large bowl using your hands.  
**3** Working with one cabbage leaf at a time, cut away any bits of the hard core. Divide the filling between the leaves, placing a spoonful in the middle of each. Roll or fold the leaf around the filling to enclose and transfer the rolls a plate – don't worry if you can see the filling

poking through any tears as it will be covered with sauce, but do try to roll the leaves tightly. Heat the oven to 200C/180C fan/gas 6.

**4** For the sauce, heat the oil in a large pan over a medium-low heat and fry the onions and carrots, covered, for 8-10 mins, stirring occasionally until soft but not golden. Stir in the garlic, cumin (if using) and tomato purée, and cook for 1 min more. Add the tomatoes and thyme, stir and season well with salt and black pepper. Cook for 5-10 mins more to thicken slightly.

**5** Spoon a layer of the sauce into a roasting tin or ovenproof pan that will hold all the cabbage rolls snugly. Arrange the rolls in a single layer, then spoon over the remaining sauce. Bake for 35-40 mins until the rolls are cooked through and the sauce is bubbling at the edges.

**GOOD TO KNOW** vit c • iron • 2 of 5-a-day • gluten free

**PER SERVING** 512 kcs • fat 26g • saturates 10g • carbs 35g • sugars 14g • fibre 6g • protein 32g • salt 0.4g

#### gf tip

Use the leftover cabbage to make a Christmas side, or as a base for Boxing Day coleslaw – find a recipe at: [bbcgoodfoodme.com](http://bbcgoodfoodme.com)





# Winter wontons

Good Food reader **Nick Medhurst** shares a recipe he discovered while living and working in Vietnam

photograph MIKE ENGLISH



*Having lived in Vietnam for many years and owning a restaurant there, I've learned a lot about the cuisine.*

*My wife's mum taught me her method for making wontons, and I've since created my own version by adding chopped seafood to the filling. I make Mum's wontons in broth using my recipe, below, for our family's Christmas starter – everyone loves them.*

## Wontons in broth

**SERVES 4 PREP 40 mins**

**COOK 30 mins MORE EFFORT**

100g prawns, peeled and deveined  
140g pork mince (see tip, right)  
2 tbsp soy sauce  
2 tsp sesame oil  
1 tsp cornflour  
1 egg, beaten  
3 garlic cloves, finely grated  
3 spring onions, white and green parts separated, white parts finely chopped and green parts sliced  
40 shop-bought wonton wrappers  
1.2 litres chicken stock  
2 pak choi, quartered lengthways and steamed (optional)

**1** Put the prawns in a food processor and blitz to a smooth paste. Combine the prawn paste, pork mince, soy sauce, 1 tsp of the sesame oil, the cornflour, egg, garlic, white parts of the spring onion,  $\frac{1}{2}$  tsp sugar and a pinch of salt together in a bowl.

**2** Spoon about 1 tsp of the filling into the centre of each wonton wrapper. Working with one wrapper at a time, dampen the edge using a little water and fold it in half over the filling to enclose and form a half-moon shape, then dampen one corner and bring it around to meet the other corner and pinch to seal. Repeat with the rest of the wonton wrappers and filling.

**3** Bring 1 litre of water to the boil. Carefully lower in the filled wontons in batches and cook for about 3 mins per batch, or until cooked through. Lift out the cooked wontons into a bowl using a slotted spoon, setting them aside while you cook the rest.

**4** Bring the stock to the boil, then reduce the heat and simmer for 5 mins. Add the remaining sesame oil and stir well. Divide the wontons between bowls, then pour over the broth. Add the green parts of the spring onions and pak choi, if using.

**GOOD TO KNOW** low fat • folate • iron

**PER SERVING** 386 kcs • fat 8g • saturates 2g • carbs 49g • sugars 2g • fibre 3g • protein 28g • salt 4.1g

## gf tips

● Swap the pork for 140g minced fish for a seafood-only wonton.





# The Big Feast

Your go-to guide for the holidays. From succulent roasts and gorgeous bakes to gourmet gifting, we cover it all!

*Stars of the show, p67*



*SHARE THE JOY, p53*



*5 ways with roast potatoes, p78*



*Special occasion showstoppers, p82*







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# Share the joy

Our new Big Day recipes are so memorable, you'll revisit them year after year. Whether you're looking for a twist on a classic or something completely different, we've got something extra-special for you

*recipes* GOOD FOOD TEAM *photographs* TOM REGESTER



## CLASSIC ROAST

# Roasted garlic & herb turkey crown

*This year we're showcasing a turkey crown, as it's quicker and easier to roast than a whole bird. Roasting the garlic first mellows out its flavour and makes it soft, so it can be easily mashed into the butter. You can also melt it over steak or steamed veg.*

**SERVES 6** **PREP** 30 mins  
plus optional overnight chilling  
and at least 20 mins resting  
**COOK** 2 hrs **MORE EFFORT**  
✳ butter only

1 large garlic bulb  
1 tsp olive oil  
small pinch of paprika  
small bunch of thyme, plus  
extra sprigs to serve  
75g butter, softened  
handful of parsley leaves,  
finely chopped  
½ lemon, zested and juiced  
(reserve after juicing)  
2-2.5kg turkey crown

**1** Heat the oven to 180C/160C fan/gas 4. Cut the top off the garlic bulb, exposing the tops of the cloves. Put on a small square of foil and drizzle with the olive oil. Season with salt, pepper and the paprika, and lay a thyme sprig on top. Scrunch up the foil to enclose the bulb and roast on a baking tray for

25-30 mins, or until soft when pressed. Leave to cool for a few minutes before removing the foil and papery skin from the bulb. Strip the leaves from the remaining thyme sprigs (reserving the stems) and tip into a bowl. Squeeze in the roasted garlic cloves and add the butter, parsley, lemon zest and juice. Season well, then mash everything together to combine. *Will keep chilled for up to three days or frozen for a month.*

**2** If you have time, season the turkey 24 hrs before roasting (this helps create crispy skin). Scatter the reserved thyme stems and the juiced lemon half into the base of a roasting tin. Place the crown on top, cavity-side down, then season generously all over. Cover and chill for up to 24 hrs.

**3** Remove the turkey and garlic butter from the fridge 1-2 hrs before roasting to come to room temperature. Heat the oven to 200C/180C fan/gas 6. Use your

fingers or a spoon to gently push under the skin of the turkey, making a pocket. Spread most of the garlic butter all over the flesh, beneath the skin, so it completely covers the breast. Spread any remaining butter over the skin. Roast the crown for 1 hr 15 mins or up to 1 hr 30 mins, basting every 30 mins or so until golden and cooked through – a digital thermometer should read 65C when inserted into the thickest part of the breast and the juices should run clear when pierced with a knife. Rest for at least 20 mins before carving. Serve with our caraway & pomegranate red cabbage, cranberry sauce, triple-cooked roast potatoes and honey carrots, if you like.

**GOOD TO KNOW** gluten free

**PER SERVING** 595 kcal • fat 30g • saturates 13g •  
carbs 12g • sugars 11g • fibre 2g • protein 67g • salt 1.3g

Triple-cooked roast potatoes





Hot honey carrots



Microwave caraway & pomegranate red cabbage

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Cranberry sauce





## ALTERNATIVE MAIN

# Pepper-crusted roast beef with béarnaise butter

*Beef and béarnaise is a classic pairing, but the sauce is tricky to make at the best of times without having to worry about the rest of the Christmas lunch. Here, we've transformed it into a flavoured butter for ease – it's just as good.*

**SERVES 6** **PREP** 10 mins plus cooling, chilling and at least 15 mins resting

**COOK** 1 hr **MORE EFFORT**

✳ butter only

1.2-1.4kg rolled joint of beef (use topside, rump, boned rib or sirloin, depending on your budget; if you want leftovers, opt for a 1.8-2kg cut of beef instead)

1 tbsp English mustard

1 tbsp black peppercorns, crushed

**For the butter**

handful of tarragon, leaves picked and chopped, stems reserved

2 shallots, finely chopped

100ml white wine vinegar

75g butter, softened

**1** First, make the butter. Tip the tarragon stems, shallots, vinegar and some black pepper into a small saucepan, and bring to the boil. Reduce the heat to a simmer and

cook for 10 mins, or until the vinegar has reduced to about 2 tbsp. Remove from the heat and leave to cool completely, then remove and discard the tarragon stems. Tip into a bowl with the softened butter and tarragon leaves. Season with salt and mash everything together to combine. Spoon the flavoured butter onto a sheet of baking parchment, roll into a log and twist the ends to secure. Chill until firm. *Will keep chilled for up to five days or frozen for three months.*

**2** Heat the oven to 220C/200C fan/gas 7. Season the beef generously with salt, then brush all over with mustard and roll in the crushed peppercorns to coat. Sit the joint, fatty-side up, in a roasting tin that provides a snug fit. Roast for 20 mins, then reduce the oven temperature to 190C/170C fan/gas 5 and roast for 35-40 mins

more, for rare, or until a probe thermometer reaches 50C. For medium-rare, roast for 45 mins or until the beef reaches 55C, or for medium, 50 mins until the beef reaches 60C. Remove the beef from the oven, lift onto a platter or board that can catch its juices, and leave to rest somewhere warm for 15-30 mins. Meanwhile, bring the butter to room temperature. Tip the beef resting juices into your gravy (find our make-ahead gravy recipe on p66), then carve the beef as thinly as possible and drape the slices over a serving platter. Season and top with slices of the béarnaise butter, then flash briefly under the grill just to melt it. Serve with our puffy parmesan & thyme yorkies, if you like.

**PER SERVING** 456 kcal • fat 29g • saturates 14g • carbs 1g • sugars 1g • fibre 0.5g • protein 48g • salt 0.8g



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Puffy parmesan & thyme yorkies



Make-ahead your way gravy





## VEGGIE CENTREPIECE

# Parsnip roast wreath with marsala gravy

*Our vegetarian roast is deeply savoury and almost stuffing-like in texture. It makes a stunning main or side dish for turkey.*

**SERVES 10-12 PREP 30 mins**

**COOK 1 hr 45 mins MORE EFFORT V**

\* gravy only †

2 tbsp olive oil, plus extra for the tin  
250g walnuts  
2 tbsp plain flour  
4 garlic cloves  
750g parsnips, peeled and roughly chopped  
200g carrots, roughly chopped  
30g unsalted butter  
300g chestnut mushrooms, roughly chopped  
2 large onions, finely chopped  
250ml vegetable stock, made with 1 stock cube  
small bunch of thyme, leaves picked, stems discarded  
½ tsp ground nutmeg  
1 tsp ground mace  
1 tsp white miso  
200g stale sourdough, torn into chunks  
200g cooked chestnuts  
3 eggs, beaten  
1 lemon, zested

### For the gravy

1 tbsp olive oil  
50g unsalted butter  
2 onions, thinly sliced  
2 garlic cloves, bashed  
25g plain flour  
200ml marsala  
1 tsp white miso  
500ml vegetable stock

**1** Brush a 2-litre bundt tin with olive oil, getting into all the crevices. Reserve 50g of the walnuts, then blitz the rest to fine crumbs in a food processor. Mix with the flour, then use to coat the tin, tipping any excess into a large bowl. Set the bowl aside. Arrange the reserved nuts in the base of the tin. Peel the garlic, then blitz with the parsnips and carrots in the food processor until finely chopped. Set aside.

**2** Heat 2 tbsp olive oil and the butter in a large, deep frying pan over a medium-high heat and fry the mushrooms for 10 mins until browned. Stir in the onions and fry for about 15 mins until slightly softened and caramelised. Tip in the blitzed veg mixture and stock, turn up the heat to high and cook for 5 mins until everything has softened and the liquid has evaporated. Add the thyme leaves, spices and miso. Season to taste, then spoon the mixture onto a large plate, spread out and leave to cool slightly. Once slightly cool to the touch, heat the oven to 200C/180C fan/gas 6.

**3** Meanwhile, blitz the sourdough to crumbs in a food processor, then tip into the bowl with the excess flour and walnut mixture. Blitz the chestnuts until finely chopped, then tip into the bowl with the breadcrumbs and season well.

**4** Add the cooled veg mixture to the bowl and mix everything together well. Stir in the eggs and lemon zest until evenly combined. Tip the mixture into the prepared tin and pack down using the back of a spoon. Cover with foil and bake for 30 mins, then uncover, turn up the temperature to 220C/200C fan/gas 7 and bake for a further 30 mins until dark brown. Gently release the edges of the roast from the tin using a cutlery or palette knife. Put a serving plate on top of the tin, then flip over to invert the roast onto the plate. Leave to cool with the tin on top for 10-15 mins before removing.

**5** Meanwhile, make the gravy. Heat the oil and butter over a medium-high heat in the frying pan you used to cook the veg mixture. Fry the onions and bashed garlic with a large pinch of salt for 15-20 mins until the onions are caramelised and slightly jammy. Tip in the flour,

stir to combine and cook for a few minutes. Slowly whisk in the marsala and miso, and cook for a few more minutes to reduce slightly before pouring in the stock. Cook for 5-10 mins more until the gravy has reduced and thickened. Season to taste and remove the bashed garlic cloves. *Will keep for frozen for up to three months.* Serve alongside the parsnip roast.

**GOOD TO KNOW** folate • fibre • vit c • 2 of 5-a-day  
**PER SERVING** (12) 444 kcs • fat 26g • saturates 6g •  
carbs 34g • sugars 11g • fibre 8g • protein 11g •  
salt 0.8g

## Veggie sausages in blankets

**SERVES 6 as a side PREP 10 mins**

**COOK 15 mins EASY V**

2 tbsp white miso  
2 tbsp honey  
2 tbsp vegetable oil  
pinch of garlic granules  
1 parsnip  
360g vegetarian cocktail sausages

**1** Heat the oven to 200C/180C fan/gas 6. Mix the miso, honey, oil and garlic granules together with 2 tbsp water. Season with a small pinch each of salt and black pepper.

**2** Using a vegetable peeler, peel the parsnip into long, thin strips. Brush both sides of the strips with the miso mixture, and roll one or two tightly around each veggie sausage. Arrange on a baking tray lined with baking parchment, reserving the excess glaze. Bake for 15 mins, then brush with the remaining glaze.

**PER SERVING** 169 kcs •  
fat 9g • saturates 1g •  
carbs 14g • sugars 8g •  
fibre 3g • protein 8g •  
salt 1.1g







## MICROWAVE SIDES

good food  
**COOK  
SMART**

Save time and energy costs, as well as hob and oven space, with these quick versions of classic sides. All timings below are based on a 750-watt microwave, so adjust according to your model.

### Microwave cauliflower cheese

**SERVES 6 PREP 10 mins**  
**COOK 15 mins EASY V**

1 large cauliflower  
2½ tbsp cornflour  
300ml whole milk  
1½ tsp English mustard  
small bunch of thyme, leaves picked  
150g mature cheddar, grated, plus  
a little extra (optional)  
25g butter

**1** Cut the cauliflower into bite-sized pieces. Reserve the leaves, except any tough ones. Put the stalk pieces in a microwave-safe bowl, then the florets. Add 1 tbsp water and cover. Microwave for 8 mins until tender, then remove and drain, if needed. Transfer the cauliflower to another microwave-safe dish.

**2** Tip the cornflour and a splash of the milk into the bowl used to cook the cauliflower, and mix to a smooth paste. Whisk in the rest of the milk. Season. Stir in the mustard, thyme and cheddar, then pour this over the cauliflower. Top with the cauliflower leaves and dot over the butter. Microwave on high for 5 mins until the cauliflower is tender and the cheese has melted. *Will keep chilled for up to 24 hours. Leave to cool first.* Sprinkle with a little extra cheese, if you like, and finish under a grill or in a combi microwave until golden.

**GOOD TO KNOW** calcium • vit c • 1 of 5-a-day  
**PER SERVING** 237 kcals • fat 15g • saturates 9g •  
carbs 13g • sugars 5g • fibre 3g • protein 11g • salt 0.8g

### Microwave brussels sprouts

**SERVES 6 PREP 5 mins**  
**COOK 5 mins EASY V**

500g brussels sprouts, halved  
15g salted butter  
1 tbsp honey  
25g flaked almonds, toasted

**1** Tip the brussels sprouts into a microwave-safe bowl with 1 tbsp water. Cover and microwave on high for 4 mins until almost tender. Drain. *Will keep chilled for up to 24 hours. Leave to cool first.*

**2** Add the butter and honey. Season well. Microwave for another 1 min, scatter with the almonds and serve.

**GOOD TO KNOW** folate • vit c • 1 of 5-a-day •  
gluten free  
**PER SERVING** 98 kcals • fat 6g • saturates 2g •  
carbs 6g • sugars 6g • fibre 4g • protein 4g • salt 0.1g

### Microwave caraway & pomegranate red cabbage

**SERVES 6 PREP 5 mins**  
**COOK 20 mins EASY V**

1 red cabbage (around 550g),  
finely sliced  
65ml pomegranate juice  
1 bay leaf  
½ tsp caraway seeds, lightly crushed  
2 tsp pomegranate molasses,  
to serve (optional)

**1** Mix everything in a large heatproof bowl, except the pomegranate molasses and season well.

**2** Cover and cook on high for 10 mins. Stir, then cook for 10 mins more. Drizzle with the molasses, if you like. *Will keep chilled for up to three days. Leave to cool first.*

**GOOD TO KNOW** vegan • healthy • low  
fat • vit c • 1 of 5-a-day • gluten free  
**PER SERVING** 26 kcals • fat 0.5g •  
saturates none • carbs 4g • sugars 3g •  
fibre 2g • protein 1g • salt 0.02g







## SPECIAL TWISTS

*Upgrade your usual sides with easy but impressive tweaks – a pinch of parmesan and thyme enhances traditional yorkies, miso and maple complement sweet parsnips, and a pinwheel is a surefire crowd-pleaser.*

### Puffy parmesan & thyme yorkies

*If you have a mini yorkshire pudding tin, this batter can also be used to make canapé-sized yorkies.*

**SERVES 6** (makes 12) **PREP 6 mins**  
**COOK 25 mins EASY** V \*

120g plain flour  
3 eggs, beaten  
150ml milk  
2 tbsp sunflower oil  
15g parmesan or vegetarian alternative, finely grated  
1 tbsp finely chopped thyme leaves

**1** Tip the flour into a bowl or jug and beat in the eggs until smooth. Gradually whisk in the milk until fully incorporated and the mixture is lump-free. Season. *The batter can be made up to an hour ahead and left at room temperature, or up to 4 hrs ahead, then kept covered and chilled.*  
**2** Heat the oven to 230C/210C fan/gas 8. Divide the oil between the holes of a 12-hole non-stick muffin tin and put in the oven to heat up. Meanwhile, beat the cheese and thyme into the prepared batter.  
**3** Carefully divide the batter between the holes of the tin, then bake undisturbed for 20-25 mins until the puddings have puffed up and turned browned. Serve immediately. *Once completely cool, the puddings can be frozen for up to a month. Reheat in a hot oven until crisp and warm.*

**PER SERVING** 168 kcals • fat 8g • saturates 2g • carbs 17g • sugars 1g • fibre 1g • protein 7g • salt 0.2g

### Miso parsnips

**SERVES 6** **PREP 15 mins**  
**COOK 45 mins EASY** V

4 tbsp olive or vegetable oil  
800g parsnips (about 4), peeled and quartered  
60g white miso  
1 tbsp maple syrup

**1** Heat the oven to 200C/180C fan/gas 6. Drizzle the oil into a deep roasting tin and put in the oven to heat up. Bring a pan of salted water to the boil and boil the parsnips for 4-5 mins until starting to become tender. Drain well and steam-dry for 8-10 mins.  
**2** Tip the parsnips into a bowl, pour over the miso and maple syrup, and season well. Stir well to coat the parsnips in the glaze. Remove the tin from the oven and carefully tip in the parsnips, basting them in the hot oil before roasting for 20 mins. Remove from the oven and baste again, then roast for another 10-20 mins until golden.

**GOOD TO KNOW** vegan • fibre • 1 of 5-a-day  
**PER SERVING** 186 kcals • fat 9g • saturates 1g • carbs 19g • sugars 8g • fibre 7g • protein 3g • salt 0.9g

### Giant-in-a-blanket pinwheel

**SERVES 6** **PREP 10 mins**  
**COOK 20 mins EASY** \* † P

12 linked chipolatas  
6 rashers streaky bacon  
1 tsp vegetable oil, for drizzling

**1** Heat the oven to 200C/180C fan/gas 6. Carefully untwist the links between each sausage, ensuring they remain connected. Gently squeeze the links to push the meat into the gaps between the links, so you have one long sausage.  
**2** Wrap the bacon rashers around the sausage on the diagonal, so they cover it in a single layer. Loosely coil the wrapped sausage around itself and transfer to a large ovenproof frying pan (ours was 25cm wide) or chill until you're ready to cook. *Will keep chilled for up to two days.* Drizzle with oil and bake for 20 mins until golden brown. Chop into pieces to serve.

**PER SERVING** 226 kcals • fat 18g • saturates 6g • carbs 4g • sugars 1g • fibre 1g • protein 12g • salt 1.6g





festive








## MUST-HAVE TRIMMINGS

*Traditional roasties, stuffing and vibrant carrots feature on many of our Christmas dinner tables, and these recipes help you make them with ease.*

### Triple-cooked roast potatoes

**SERVES 6** **PREP** 20 mins  
**COOK** 1 hr 50 mins **EASY** 

250g beef dripping, goose fat or vegetable oil  
1.5kg Maris Piper or King Edward potatoes  
2 tbsp semolina or plain flour

**1** Heat the oven to 220C/200C fan/gas 7. Tip the dripping, fat or oil into a deep roasting tin and put in the oven to heat up. Peel the potatoes and cut into roughly 5cm chunks.

Or, for larger potatoes, quarter them. Cook in a large pan of boiling salted water for 6-8 mins until the outside of the potatoes are starting to soften. Drain well, then leave to steam-dry for a few minutes.

**2** Return the potatoes to the pan. Sprinkle over the semolina or flour, cover with the lid and shake well to fluff the potatoes up.

**3** Remove the roasting tin from the oven and carefully tip in the potatoes. Baste in the hot oil or fat so they're fully coated. Roast in a single layer for 20 mins, then remove from the oven, turn and baste again. Roast for a further 20 mins, then repeat and roast for a final 10-20 mins until golden and crisp. Transfer to a plate using a slotted spoon and leave to cool completely. *Will keep frozen for up to three months. Leave to cool first, then put in a freezerproof container. When ready to serve, heat the oven to 200C/180C fan/gas 6, then arrange the frozen potatoes in a single layer in a roasting tin and cook for 35-40 mins until piping hot.*

**GOOD TO KNOW** vit c

**PER SERVING** 402 kcals • fat 13g • saturates 5g • carbs 62g • sugars 3g • fibre 6g • protein 7g • salt 0.02g

### Sourdough, sausage & sage stuffing

**SERVES 6** **PREP** 10 mins  
**COOK** 40 mins **EASY**

1 small loaf of sourdough (about 250g), cut or torn into chunks  
3 tbsp olive oil  
25g butter  
1 onion, roughly chopped  
1 apple, peeled, cored and coarsely grated  
400g sausagemeat  
2 eggs, beaten  
8 sage leaves, finely chopped


**1** Heat the oven to 200C/180C fan/gas 6. Put the bread on a baking tray and drizzle with 2 tbsp of the oil. Bake for 10-12 mins until dry and crisp. Tip into a heatproof bowl.

**2** Heat the remaining oil and the butter in a large frying pan over a medium heat, and fry the onion until soft and beginning to brown, about 8-10 mins. Tip in the grated apple and cook for a further 5 mins until the apple begins to soften. Remove from the heat and add to the bowl with the bread.

**3** Add the sausagemeat along with the egg and sage, season well and mix to combine. Press the mixture into a small roasting tin (ours was 13 x 19cm) and bake for 40 mins until golden and cooked through. *Will keep chilled for up to three days. Leave to cool completely first.*

**PER SERVING** 442 kcals • fat 28g • saturates 10g • carbs 30g • sugars 6g • fibre 4g • protein 15g • salt 1.6g

### Hot honey carrots

**SERVES 6** **PREP** 10 mins  
**COOK** 10 mins **EASY** 

600g carrots, chopped into batons  
1 tsp coriander seeds  
½ tsp chilli flakes  
½ tsp ground cinnamon  
5 tbsp honey  
small handful of coriander, chopped (optional)

**1** Tip the carrot batons into a microwave-safe bowl along with 2 tbsp water. Cover and cook for 9 mins on high until the carrots are easily pierced with a fork. Set aside.

**2** Meanwhile, crush the coriander seeds using a pestle and mortar or in a bowl using the end of a rolling pin. Stir in the chilli flakes, cinnamon and a generous pinch of sea salt flakes. Drizzle the honey into a small microwavable bowl and stir in the spice mixture. Microwave the spiced honey for 30 seconds. Pour this over the carrots and toss to combine. Scatter with the coriander, if using, and serve immediately.

**GOOD TO KNOW** low fat • 1 of 5-a-day • gluten free

**PER SERVING** 92 kcals • fat 0.6g • saturates 0.1g • carbs 20g • sugars 19g • fibre 3g • protein 1g • salt 0.1g







## MAKE-AHEAD SAUCES

*To take the last-minute stress out of preparing the big meal, make your sauces ahead. Our recipes for bread sauce, gravy and cranberry sauce will please everyone, and can be made well in advance of dinnertime.*

### Bread sauce with flaked almonds & caramelised shallots

**SERVES 6 PREP 25 mins**  
**COOK 50 mins EASY V**

750ml whole milk  
45g butter  
1 bay leaf  
6 peppercorns  
1 thyme sprig  
2 small garlic cloves, bashed  
4 shallots, peeled and halved  
50g flaked almonds, toasted  
150g white breadcrumbs  
1 tsp sunflower oil  
2 tbsp single cream  
grating of nutmeg, to serve (optional)

**1** Tip the milk, 25g of the butter, the bay leaf, peppercorns, thyme sprig, garlic and shallots into a pan. Bring to a simmer over a low heat and cook for 20 mins, stirring every now and then, so the milk doesn't catch.  
**2** Meanwhile, melt the rest of the butter in a small frying pan over a low heat and cook for 8-10 mins until it turns a nutty brown colour. Remove the pan from the heat.  
**3** Remove the shallots from the milk using a slotted spoon and transfer to kitchen paper to drain. Leave to cool. Strain the milk, discarding the solids, and return it to the pan.  
**4** Tip all but a few of the almonds into a food processor and blitz until finely chopped. Stir into the pan of milk along with the breadcrumbs.

**5** Finely slice the cooled shallots. Add these and the oil to the pan of brown butter and fry over a medium-low heat for 20-25 mins until the shallots have caramelised. Remove from the heat and spoon all but 1 tbsp into the milk mixture.  
**6** Simmer the milk mixture over a medium heat for 3-4 mins, stirring frequently. Stir in the cream, then spoon into a serving bowl. *Will keep covered and chilled for up to three days.* Season with a grating of nutmeg, if using. Spoon over the reserved shallots and scatter over the remaining almonds.

**PER SERVING** 135 kcs • fat 9g • saturates 4g • carbs 9g • sugars 4g • fibre 1g • protein 5g • salt 0.3g

### Make-ahead your way gravy

*Rather than buying chicken or beef specially to make this gravy, freeze leftover scraps and use those.*

**SERVES 6-8 PREP 8 mins**  
**COOK 1 hr 30 mins EASY ✨ !**

3 tbsp sunflower oil  
1 onion, unpeeled and chopped  
2 carrots, unpeeled and chopped  
2 bay leaves  
1 large thyme sprig  
½ tsp caster sugar  
3 tbsp plain flour  
1 tsp tomato purée  
1 tbsp red wine vinegar  
1 tbsp soy sauce  
150ml red wine or port  
1.2 litres chicken, beef or vegetable stock, depending on the gravy you're making

#### For a poultry gravy

8 chicken wings, chopped, or  
4 chicken wings and a turkey neck and giblet

#### For a beef gravy

200g beef scraps or trimmings

#### For a veggie gravy

200g mushrooms, roughly chopped

**1** Heat the oil in a wide saucepan over a medium heat. Depending on what gravy you're making, add the chicken wings, beef trimmings or mushrooms, and fry for 10-15 mins until deeply coloured – you want the chicken or beef to be starting to catch and be deep brown, or the mushrooms to be well fried. Add the onion, carrots, bay leaves and thyme, and continue to cook for 10-15 mins until the veg starts to brown. Don't worry if it catches.  
**2** Scatter in the sugar and continue to cook for a few minutes until sticky and caramelised. Stir in the flour and cook for 1 min, then add the tomato purée, vinegar and soy sauce to make a sticky paste. Pour over the wine and bubble for a few minutes more.  
**3** Pour in the stock, then bring to a simmer and bubble gently for 45 mins. Sieve the sauce, pressing the solids against the sieve to extract all the gravy. Serve as is, or pour in any turkey or beef resting juices. *Will keep chilled for three days or frozen for up to three months.*

**PER SERVING** (8) 133 kcs • fat 6g • saturates 1g • carbs 8g • sugars 2g • fibre 2g • protein 7g • salt 0.4g

### Cranberry sauce

**SERVES 6-8 PREP 5 mins**  
**COOK 15 mins EASY V ✨ !**

100g light brown soft sugar  
50ml kirsch  
50ml cherry juice  
250g fresh or frozen cranberries

**1** Tip the sugar, kirsch and juice into a small pan over a medium-low heat and bring to the boil. Cook for 2-3 mins until the sugar dissolves, then tip in the cranberries.  
**2** Simmer for 5-10 mins until the cranberries have softened but are still holding their shape. Remove from the heat, spoon into a serving dish and leave to cool. *Will keep chilled for a week or frozen for up to three months. Bring to room temperature before serving.*

**GOOD TO KNOW** vegan • low fat • gluten free

**PER SERVING** (8) 72 kcs • fat none • saturates none • carbs 14g • sugars 14g • fibre 1g • protein 0.2g • salt 0.01g

### GI tip

For an alcohol-free version, omit the kirsch and use a total of 100ml cherry juice.



# Stars of the show

While roast turkey is essential for many people at Christmas, others may fancy a change, so we've created a new range of exciting centrepieces, including showstopper pies and a different take on turkey – whether you're serving two or 12, we've got your celebrations covered

*recipes* GOOD FOOD TEAM *photographs* KAREN THOMAS





# Jewelled bacon & pistachio pie



*A nod to everyone's favourite Christmas trimming, this striking pie will be the crowning glory of your Boxing Day table. With sausage and bacon, as well as hints of sage and nutmeg, and a little sweetness from dried fruits, this is packed with flavour and keeps in the fridge for a few days – so, ideal for last-minute guests or a late-night snack with pickles and cheese. The hot water crust pastry means it doesn't require a delicate touch, and there's no jelly layer to worry about either.*

**SERVES** 10-12 **PREP** 45 mins plus cooling and at least 4 hrs chilling

**COOK** 2 hrs 5 mins **MORE EFFORT**



8 rashers smoked streaky bacon, finely chopped  
600g boneless pork shoulder, rind removed, chopped into 1cm chunks (prepared weight)

400g sausagemeat

¼ whole nutmeg or ¼ tsp freshly grated nutmeg

8 sage leaves, finely chopped

70g dried cranberries

70g dried apricots, chopped

100g shelled pistachios

**For the hot water pastry**

75g lard, chopped into small pieces

75g butter, chopped into small pieces

550g plain flour

1 egg, beaten

**1** Tip the bacon, pork and sausagemeat into a large bowl, then grate in the nutmeg and add the sage, cranberries, apricots, pistachios, ¼ tsp salt and a good grinding of black pepper. Mix to combine, then cover and keep chilled while you make the pastry.

**2** Tip the lard and butter into a small pan with 150ml water and bring to a simmer. Weigh the flour out in a heatproof bowl with ½ tsp salt. When the butter and lard have melted and the mixture is steaming, pour it over the flour and quickly mix to form a scraggy dough. Tip out onto a surface and knead briefly until smooth. Cut off a third, then wrap and set aside.

**3** Roll the remaining pastry out to the thickness of a £1 coin (2.8mm), then lift using a rolling pin and unroll into a deep 20cm loose-bottomed cake tin. Press the pastry into the edge and up the side – don't worry if it doesn't reach the top, just press into an even layer and ensure there are no holes.

**4** Spoon the filling into the pastry case and pack in with the back of the spoon to expel any air pockets. Mound it up in the centre to create a dome, leaving about 1cm of the pastry edge protruding.

**5** Roll out the reserved pastry to the same thickness as before, then use a plate as a template to cut out a 20cm circle. You can either top the pie with the pastry lid as it is, or create a lattice effect. To do this, you will need to use a lattice cutter or ruler and knife. Hold the ruler over the pastry circle and, starting from the left or right side, cut 1cm vertical lines in the pastry going from top to bottom, leaving 1cm gaps between the incisions. After completing one line of cuts, move the ruler ½cm to the side and make another line of cuts. Continue all the way along the pastry. Gently tease the holes open with your fingers to create a webbed lattice effect, then use the same 20cm template to retrim the lid. Carefully lift it over the pie, folding over the excess pastry and crimping all the way around the edge to seal. Brush the pastry with some of the beaten egg. Re-roll any offcuts and use to decorate the pie, if you like (we cut out star shapes). Stick these on and

brush with more beaten egg. *Will keep covered, uncooked, in the fridge for up to 24 hrs.*

**6** Heat the oven to 180C/160C fan/gas 4. Bake for 2 hrs until the pastry is deep golden brown. If you have a food thermometer, the internal temperature should reach 70C. Leave to cool completely in the tin, then chill for at least 4 hrs before serving. *Will keep covered in the fridge for up to five days.*

**PER SERVING (12)** 560 kJ • fat 30g • saturates 11g • carbs 47g • sugars 8g • fibre 5g • protein 25g • salt 1.3g

## Make a meal of it

● Pair this rich, meaty pie with something sharp or spicy to cut through the fattiness. A mustardy slaw, vinegary pickles or peppery salad dressed with a zingy dressing would all complement it perfectly. Find our recipes for tangy cabbage slaw and quick pickled onions at [bbcgoodfoodme.com](http://bbcgoodfoodme.com).









# Maple-glazed garlic & parsley turkey roulade

Prepare this rolled breast joint ahead of the big day, so all you have to do when the guests arrive is put it in the oven, then carve into neat, spiralled slices. Our stuffing has a hint of crowd-pleasing kiev flavour, and the parsley brings fresh, green vibrancy. But, you could just as easily use your favourite stuffing, even if it's shop-bought. You can also buy a smaller turkey breast if you're cooking for fewer people.

**SERVES** 8-10 **PREP** 40 mins plus resting **COOK** 1 hr 30 mins **EASY**

1 boneless, skin-on turkey breast (about 1.7-2kg)  
2 tbsp melted butter  
1 tbsp maple syrup  
**For the stuffing**  
3 tbsp butter  
1 large onion, finely chopped  
4 garlic cloves, crushed  
100g crustless white bread, chopped into chunks (stale bread works well)  
large bunch of flat-leaf parsley

**1** First, make the stuffing. Melt the butter in a saucepan over a medium heat, then tip in the onions and sizzle for about 8 mins until golden. Add the garlic and cook for 2 mins more, then turn off the heat and leave to cool. Tip the bread and parsley into a food processor with plenty of seasoning and blitz to crumbs. Scrape in all the buttery onions and pulse to make a bright green stuffing – the ingredients will come together to form a paste. Set aside. *Will keep covered in the fridge for up to a day.*

**2** Lay the turkey breast out on a board, skin-side down, with the tip of the breast at the top. Butterfly the breast by cutting partway into the thickest side (be careful not to cut

all the way through), then opening it out like a book. Cover with a sheet of baking parchment and use a meat mallet or rolling pin to gently bash it out into a rough rectangle – the meat should be an even thickness of about 2cm. Remove the parchment, season and spread the stuffing over the turkey, leaving a small border around the edges. Starting from one of the short sides, roll the turkey breast into a tight log, then tie with kitchen string at even intervals to hold it all together. *Will keep covered in the fridge for up to a day.*

**3** Heat the oven to 210C/190C fan/gas 6½. Put the turkey roulade seam-side down in a shallow roasting tin or on a rack set in the tin, if you have one. Brush with the melted butter and season. Roast for 40 mins until the skin has crisped up, then brush with the maple syrup and roast for 30-40 mins more, basting occasionally with the juices in the tin until the middle of the roulade reaches 70C on a digital thermometer (check after 30 mins, as oven temperatures vary). Leave to rest for at least 10 mins before carving into thick slices. Use the juices to make a gravy in the tin, if you like, and serve alongside.

**GOOD TO KNOW** vit c

**PER SERVING** (8) 353 kJ • fat 17g • saturates 7g • carbs 8g • sugars 3g • fibre 2g • protein 41g • salt 1g

## TWIST IT

### STUFFED TURKEY CROWN

To use the stuffing on a whole crown on the bone, halve the amount, then use it to stuff under the skin of a 2kg turkey crown. Roast it, smothered in extra butter, at 200C/180C fan/gas 6 for 1 hr 30 mins, basting occasionally until golden and cooked through.

## Make a meal of it

- All the classic Christmas sides and sauces can be served with this roulade, or try it with a rich, creamy gratin like our next level potato dauphinoise (find the recipe at [bbcgoodfoodme.com](http://bbcgoodfoodme.com)). You could even roast the turkey on a rack above the gratin, so the flavourful roasting juices drip down onto the potatoes.









# Chicken & mushroom wellington

*As a celebration supper for two, this wellington gives the impression that you've gone to a lot of effort, but it's very simple to put together. Once you've worked out the technique, it can also be adapted to your liking: make it more seasonal by using pheasant breasts or incorporate a drizzle, or sprinkling, of a truffle-based condiment in the stuffing.*

**SERVES 2** **PREP** 25 mins plus cooling, at least 1 hr chilling and resting **COOK** 50 mins **EASY**

2 boneless, skinless chicken breasts  
320g sheet ready-rolled puff pastry  
1 egg, beaten  
**For the filling**  
1 tbsp butter  
100g chestnut or button mushrooms, chopped  
1 garlic clove, crushed  
1 tsp thyme leaves  
½ lemon, juiced  
100g low-fat soft cheese  
1 tsp Dijon or wholegrain mustard

**1** To make the filling, melt the butter in a frying pan over a medium heat until sizzling, then fry the mushrooms for 8 mins until soft and lightly browned. Add the garlic, thyme and lemon juice, turn the heat up to medium-high and cook for 1 min more until the liquid from the mushrooms has evaporated. Season, remove from the heat and leave to cool completely. Tip the mixture into a bowl with the soft cheese and mustard, then beat everything together with a wooden spoon. Put in the fridge while you prepare the chicken. *Will keep covered in the fridge for up to a day.*

**2** Lay the chicken breasts out on a board, open out slightly, then bash gently with a meat mallet or rolling pin until they are an even thickness. Season and set aside. Unravel the pastry sheet and cut out a 16cm rectangle and an 18cm one. Lay the smaller rectangle on a sheet of baking parchment and brush with a little of the beaten egg. Lay one of the chicken breasts on top, smooth-side down. Spoon over the

mushroom mixture and top with the second breast, smooth-side up, so the thicker sides of the breasts are at opposite ends to each other. Brush the exposed pastry border and the top of the chicken with more of the beaten egg, then drape over the larger pastry rectangle and tuck it in so the chicken is snugly enclosed. Trim the excess pastry into an oval, leaving a 4cm border, then crimp the border with a fork to seal. Re-roll any trimmings and use them to decorate the wellington, if you like (see tip, below). Chill for at least 1 hr or up to 24 hrs.

**3** Heat the oven to 210C/190C fan/gas 6½ with a baking tray inside. Brush the wellington all over with most of the remaining beaten egg. Carefully lift it on its baking parchment onto the hot baking tray and bake for 25 mins, then brush with the remaining beaten egg and season with sea salt. Bake for another 10-15 mins until light golden brown. Rest for 5 mins before carefully carving in half.

**GOOD TO KNOW** calcium

**PER SERVING** 956 kJals • fat 58g • saturates 27g • carbs 55g • sugars 5g • fibre 5g • protein 52g • salt 2.5g

## gf tip

### PASTRY LEAVES

To decorate the wellington with realistic pastry leaves, roll bay or sage leaves into the pastry offcuts to make a template, then cut around them and peel away the leaves (which you can use in another recipe).

## Make a meal of it

- *Serve this wellington with a rich mash, green beans and a non-alcoholic red wine sauce. You can find recipes for truffle oil pomme purée, green beans with wholegrain mustard and easy red gravy at [bbcgoodfoodme.com](https://bbcgoodfoodme.com).*









# Honey, fennel & chilli roast ham



*Elevate a joint of ham using a handful of storecupboard spices. Pork pairs naturally with fragrant fennel, and the sweet, sticky honey nicely counters the punch of chilli – overall, a fantastic combination of flavours when the meat is cooked until golden and caramelised.*

**SERVES 6-8** **PREP 15 mins plus**  
**20 mins resting** **COOK 3 hrs** **EASY** ■

2-2.5kg unsmoked gammon  
1 onion, halved  
1 large carrot, chopped  
1 tbsp fennel seeds  
1 tsp black peppercorns  
2 fresh bay leaves  
**For the glaze**  
70ml honey  
3 tbsp light brown soft sugar  
2 tsp fennel seeds, crushed  
1 tsp coriander seeds, crushed  
1 heaped tsp chilli flakes

**1** Put the gammon in a large, deep saucepan with a tightly fitting lid. Tip in the onion halves, carrots, fennel seeds, peppercorns and bay leaves. Pour over enough water to cover the gammon, then cover with the lid, leaving it slightly ajar. Bring to a simmer. Cook for 2 hrs-2 hrs 30 mins, topping up with water as needed. Turn off the heat and leave to rest for 10 mins, then lift the gammon out onto a baking tray lined with baking parchment.  
**2** Heat the oven to 220C/200C fan/gas 8. Remove the skin from the gammon, leaving a 1cm layer of fat. Score lines into the fat at ½cm intervals using the tip of a sharp knife, then bake for 15 mins until the fat is starting to crisp.  
**3** For the glaze, tip the honey and sugar into a pan with the fennel, coriander and chilli flakes. Stir

over a low heat for 5 mins to loosen. Brush half the honey mixture over the gammon, then return it to the oven for 15-20 mins, brushing over the remaining glaze after 10 mins. Leave to rest for at least 20 mins before transferring to a large plate and carving. *Once completely cool, the leftovers will keep covered in the fridge for up to five days.*

**GOOD TO KNOW** gluten free  
**PER SERVING (8)** 396 kcals • fat 21g • saturates 7g •  
carbs 14g • sugars 14g • fibre 0.3g • protein 39g •  
salt 4.9g

## Make a meal of it

- *If you're feeding a large crowd this Christmas, serve this alongside another meaty centrepiece or veggie alternative. It also makes a wonderful Christmas Eve meal with crispy baked potatoes topped with soured cream and chives, or Boxing Day buffet addition alongside a tangy, crunchy slaw.*







festive



# Veggie sausage swirl

*We've combined plant-based sausages with toasty nuts and sweet apricots to make this showstopper. It will be loved by vegetarians, but also works nicely as a second main alongside turkey or another meat centrepiece, or as an alternative to stuffing.*

**SERVES 6** **PREP** 30 mins  
**COOK** 1 hr **MORE EFFORT** **V**

6 tbsp olive oil  
3 onions, halved and finely sliced  
325g meat-free sausages, skins removed if possible (use vegan sausages, if needed)  
3 large garlic cloves, crushed  
small bunch of sage, leaves picked and roughly chopped  
1 lemon, zested and juiced  
50g dried apricots, roughly chopped  
100g mixed nuts of your choice, roughly chopped  
270g filo pastry sheets  
1 tbsp nigella seeds

**1** Heat 1 tbsp of the oil in a pan over a medium heat and fry the onions for 8-10 mins, stirring occasionally until golden brown and softened.

Add 2 tbsp water if they start to catch. Tip into a large bowl and cool.

**2** Put the sausages, garlic, sage and lemon zest and juice into a food processor and blitz with 2-4 tbsp water (depending on how dry the sausages are) until the mixture is a pâté-like consistency. Tip into the bowl with the onions, then add the apricots, nuts and seasoning. Mix everything so it's well combined.

**3** Heat the oven to 200C/180C fan/gas 6. Oil the side and base of a 23cm loose-bottomed cake tin and line with baking parchment. Lay a sheet of filo pastry on a work surface and brush lightly with some of the remaining oil. Place another filo sheet on top and brush with a

little more oil. Spoon a third of the stuffing mixture along one of the longer edges in a line, then roll up into a cylinder. Wrap the cylinder into the beginning of a coil shape. Repeat twice more with the rest of the stuffing and all but two of the remaining filo sheets, coiling each cylinder around the previous so you end up with one large spiral shape. Brush the remaining two filo sheets with oil, tear into strips and wrap these around the joins in the spiral wherever it needs more support.  
**4** Brush the filo spiral all over with any remaining oil and sprinkle with the nigella seeds. Bake for 40-50 mins until golden brown.

**GOOD TO KNOW** vegan • fibre

**PER SERVING** 476 kcal • fat 26g • saturates 6g • carbs 45g • sugars 10g • fibre 7g • protein 13g • salt 1.4g

## Make a meal of it

- *Serve this with our sizzled sprouts with pistachios & pomegranates or honey-glazed roast carrots (find the recipes at [bbcgoodfoodme.com](https://bbcgoodfoodme.com)). If you want to serve it on Boxing Day, make a quick fruity dip by swirling cranberry sauce and lemon zest into mayonnaise, then tear off chunks of the filo swirl for dunking into it.*





festive

**next month**  
**Healthier**  
**comfort foods**

Lighten up your winter  
warmers in our January  
issue, on sale  
30 December



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# 5 ways with ROAST POTATOES

Christmas lunch is nothing without roasties – crisp on the outside and fluffy in the middle – but everyone has their own way of cooking them. Here are some of yours

*photographs* CLARE WINFIELD

Air fryer roasted  
canned potatoes



Spiced roast potatoes







Umami roast potatoes

Savoury roast potatoes

Hasselback roast potatoes



### Savoury roast potatoes

*I made roast potatoes the other day, but wasn't roasting meat. I do like them cooked in the meat juices, so I added a small amount of veg oil to a roasting tin, mashed up a beef stock cube in it, then coated all of the potatoes in that – they were marvellous. Very tasty and nice and crispy.*  
**Kate Campbell, New Forest**

**SERVES** 6-8 **PREP** 15 mins  
**COOK** 1 hr 15 mins **EASY**

3 tbsp vegetable oil  
2kg Maris Piper potatoes  
1 beef stock cube

**1** Heat the oven to 220C/200C fan/gas 7. Tip the oil into a large, deep roasting tin and put in the oven to heat up for at least 20 mins. Peel the potatoes, then cut in half if small, or into quarters if large. Tip into a pan of well-salted cold water and bring to the boil. Boil for 8 mins until almost tender, then drain. Leave to steam-dry for 10 mins, then gently shake to fluff the potatoes up a bit.  
**2** Remove the roasting tin from the oven, crumble in the stock cube and stir carefully into the oil. Add the potatoes and gently toss to coat them, then season and toss again. Roast in the oven for 1 hr until golden, turning the potatoes a few times to ensure even browning.

**GOOD TO KNOW** low fat  
**PER SERVING** (8) 214 kcals • fat 4g • saturates 0.4g •  
carbs 38g • sugars 2g • fibre 4g • protein 4g •  
salt 0.7g

### Spiced roast potatoes

*We add turmeric to the water when boiling the potatoes to make them golden, then toss in garam masala before roasting them in hot oil or beef dripping.*

**Karen Glover, Vale of Glamorgan**

**SERVES** 6-8 **PREP** 15 mins  
**COOK** 1 hr 15 mins **EASY**

3 tbsp beef dripping or vegetable oil  
2kg Maris Piper potatoes  
1 tsp ground turmeric  
1 tsp garam masala

**1** Heat the oven to 220C/200C fan/gas 7. Drizzle the beef dripping or oil into a large, deep roasting tin and put in the oven to heat up for at least 20 mins. Peel the potatoes, then cut in half if small, or into quarters if large. Tip into a pan of well salted cold water along with the turmeric and bring to the boil. Boil for 8 mins until almost tender, then drain. Leave to steam-dry for 10 mins, then gently shake to fluff the potatoes up a little.  
**2** Remove the tin from the oven. Gently roll the potatoes in the oil along with the garam masala and some salt. Roast for 1 hr until golden, turning the potatoes a few times to ensure even browning.

**GOOD TO KNOW** low fat • gluten free  
**PER SERVING** (8) 214 kcals • fat 4g • saturates 2g •  
carbs 38g • sugars 2g • fibre 4g • protein 4g •  
salt 0.7g

### Umami roast potatoes

*My super-crisp and savoury roast potatoes feature every Sunday at my house. They're a crowd-pleaser – even the most fervent dislikers of yeast extract have been converted.*

**Ailsa Burt, our recipe developer**

**SERVES** 6-8 **PREP** 15 mins  
**COOK** 1 hr 15 mins **EASY**

4 tbsp vegetable oil  
2kg Maris Piper potatoes  
1 tbsp yeast extract  
2 tbsp plain flour

**1** Heat the oven to 220C/200C fan/gas 7. Tip the oil into a large, deep roasting tin and put in the oven to heat up for at least 20 mins. Peel the potatoes, then cut in half if small, or quarters if large. Tip into a pan of well-salted cold water and bring to the boil. Boil for 8 mins until almost tender, then drain. Leave to steam-dry for 10 mins, then gently shake to fluff the potatoes up a bit.  
**2** Remove the roasting tin from the oven, spoon in the yeast extract and carefully stir into the oil. Add the potatoes and gently turn to coat. Sprinkle over the flour and season with 1/4 tsp each of salt and pepper, and toss again. Roast for 1 hr-1 hr 15 mins until golden, turning the potatoes a few times to ensure even browning.

**GOOD TO KNOW** vegan • healthy  
**PER SERVING** (8) 245 kcals • fat 6g • saturates 0.4g •  
carbs 41g • sugars 2g • fibre 4g • protein 5g •  
salt 0.3g



### Hasselback roast potatoes

*I like to make hasselback potatoes rather than just normal roasties, as I like the textures – crispy edges and buttery middles.*

**Lorraine Burton, Essex**

**SERVES 6-8 PREP 25 mins**

**COOK 1 hr EASY V**

2kg Maris Piper potatoes, unpeeled  
(smaller potatoes work best)

3 tbsp vegetable oil

3 garlic cloves, unpeeled, bashed

2 rosemary sprigs

**1** Heat the oven to 220C/200C fan/gas 7. Arrange two wooden spoons on a work surface horizontally, then sit a potato between them. Cut a row of deep cuts, each a few millimetres apart, vertically down the length of the potato, stopping when you hit the spoons. (Make sure not to cut all the way through.) Repeat with the remaining potatoes.

**2** Tip the potatoes into a shallow roasting tin with the oil, garlic, rosemary, 1 tsp sea salt flakes and  $\frac{1}{2}$  tsp freshly ground black pepper. Using your hands, rub the potatoes in the seasoned oil, ensuring they are evenly coated. Arrange cut-side up and roast for 1 hr until tender and golden, moving them around occasionally and basting in the oil.

**GOOD TO KNOW** vegan • low fat • gluten free

**PER SERVING (8)** 212 kcal • fat 4g • saturates 0.4g • carbs 36g • sugars 2g • fibre 4g • protein 4g • salt 0.7g

### Air-fryer roasted canned potatoes

*After reading about how food banks were seeing an uptick in canned potato donations, I thought it must be possible to roast them in the air fryer. While not the same as oven-cooked they do crisp up very nicely – you can add seasoning more easily, too.*

**Samuel Goldsmith, food copy editor**

**SERVES 4 PREP 5 mins**

**COOK 28 mins EASY V**

560g can peeled potatoes in water  
2 tbsp sunflower or vegetable oil

**1** Drain the potatoes in a colander, rinse and leave to drain. Meanwhile, heat the air fryer for 2-3 mins at 190C. Put the potatoes in a bowl and drizzle over the oil. Season well with salt and freshly ground black pepper, plus any other seasonings (see tip, right).

**2** Mix well so the potatoes are fully coated in the oil and seasoning. Transfer to the air fryer basket and cook for 20-25 mins until golden and crisp.

**GOOD TO KNOW** vegan • gluten free

**PER SERVING** 107 kcal • fat 6g • saturates 1g • carbs 12g • sugars 1g • fibre 1g • protein 1g • salt 0.6g

### gf tip

You can flavour your potatoes with dried seasonings such as 1 tsp mixed herbs, 1 tsp garlic granules or 1 tsp smoked salt.





# SPECIAL OCCASION SHOWSTOPPERS

If you're not a fan of Christmas pudding or looking for something different this year, look no further – these impressive desserts and bakes will wow your guests




Chocolate  
panettone



## Ginger sponge pudding

Enjoy this dark, sticky ginger sponge as an alternative to Christmas pudding. Top with a luscious caramel sauce and serve with a dollop of extra-thick double cream to make it extra special.

**SERVES 8** **PREP** 25 mins  
**COOK** 3 hrs **MORE EFFORT**  

150g frozen unsalted butter, plus extra at room temperature for the basin  
120g self-raising flour  
1 tsp baking powder  
½ tsp bicarbonate of soda  
120g fresh breadcrumbs  
1½ tsp ground ginger  
½ tsp ground allspice  
1 tsp ground cinnamon  
150g stem ginger in syrup, finely chopped, syrup reserved (see sauce, right)  
2 large eggs, lightly beaten  
100g light brown soft sugar

250g black treacle  
100ml milk  
extra-thick double cream or vanilla ice cream, to serve

**For the sauce**  
120ml syrup from a 350g jar of stem ginger  
70ml spiced rum  
30g salted butter  
4 tbsp double cream

**1** Butter a 1.2-litre pudding basin. Press a disc of baking parchment into the base, then heat a 4cm depth of water in a heavy-based pan and lower in a trivet, upturned bowl or saucer for the basin to rest on.

**2** Sieve the flour, baking powder and bicarb into a large bowl. Add the breadcrumbs, ginger, allspice, cinnamon and ½ tsp fine salt and stir everything together. Wrap the end of the frozen butter in foil and, holding it by the foil end, coarsely grate into the dry ingredients. Unwrap and discard the foil to grate the last piece. Fold everything

together so that the butter is evenly distributed. Mix in the stem ginger, eggs, sugar, treacle and milk. Spoon into the pudding basin, leaving a small gap for the sponge to rise, and cover with a disc of parchment. Seal the basin with a tight-fitting lid or double layer of foil, sealed tightly around the rim and tied with cook's string. Set on top of the trivet, cover with a lid and steam for 3 hrs. Keep an eye on it and top up with water so it doesn't boil dry.

**3** Pour the ginger syrup into a shallow frying pan, bring to the boil and cook until turning a deep golden brown. Quickly whisk in the rum and butter, then whisk in the cream and bubble for 2 mins. Gently tip the sponge pudding out of its basin onto a serving plate. Pour over the rum sauce and serve with extra-thick cream or vanilla ice cream.

**PER SERVING** 618 kcals • fat 29g • saturates 17g • carbs 77g • sugars 58g • fibre 2g • protein 6g • salt 1.2g





## Chocolate panettone

*Enjoy a leisurely morning with a slice of this Italian-style sweet bread. Our chocolate-studded take on the original is also flavoured with marsala and almonds.*

**SERVES 8-10 PREP 25 mins**  
**COOK 50 mins plus 2½-3 hrs proving**  
**MORE EFFORT V**

7g sachet fast-action dried yeast  
160ml whole milk, warmed to 37C  
100g caster sugar  
4 large eggs, beaten  
4 tbsp non-alcoholic marsala or sherry  
1 tsp vanilla extract or paste  
500g strong white bread flour  
vegetable oil, for proving, kneading and the tin  
120g dark chocolate chunks  
20 flaked almonds

**1½ tbsp pearl sugar (optional)**

- 1 Combine the yeast and 1 tbsp of the warm milk. When the yeast has dissolved, pour in the rest of the milk.
- 2 Combine the caster sugar, three quarters of the egg, the marsala and vanilla in a bowl. Tip the flour and ½ tsp salt into the bowl of a stand mixer. Make a well in the centre, then tip in the egg and yeasted milk mixtures. Mix for 10 mins using a dough hook until you have a smooth, soft dough. Transfer to a lightly oiled bowl, then cover and leave to rise for 1½-2 hrs, or until doubled in size.
- 3 Lightly oil a deep, loose-bottomed 20cm cake tin, then line with baking parchment (it should come 10cm above the top of the cake tin).
- 4 Tip the dough onto a lightly oiled work surface. Using lightly oiled

hands, gently punch down the dough. Tip the chocolate chunks over the dough and briefly knead to combine. Form into a rough ball and transfer to the tin. Leave to rise for about 1 hr until doubled in size.

5 Heat the oven to 180C/160C fan/gas 4. Brush the top of the dough with the remaining beaten egg, then scatter over the almonds and pearl sugar, if using. Bake in the centre of the oven for 45-55 mins until golden. Leave to cool in the tin for 10 mins before turning out onto a wire rack to cool completely. *Will keep in an airtight container for up to one week.*

**PER SERVING (10)** 369 kcals • fat 11g • saturates 4g •  
carbs 53g • sugars 14g • fibre 3g • protein 12g •  
salt 0.4g



## Passion fruit, chocolate & coconut roulade

*This twist on a classic Yule log is gluten-free and uses passion fruit and coconut to bring you a taste of the tropics in midwinter.*

**SERVES 10-12 PREP 1 hr**  
**COOK 30 mins MORE EFFORT V !**

oil or butter, for the tin  
150g gluten-free dark chocolate, chopped into small pieces  
6 large eggs, separated  
170g golden caster sugar  
25g cocoa powder  
25g ground almonds  
250g mascarpone  
400ml double cream  
50ml coconut liqueur (optional)  
85g icing sugar  
125g passion fruit curd  
3 ripe passion fruits, flesh scooped out  
75g coconut flakes, toasted  
edible gold glitter (optional)

- 1 Heat the oven to 180C/160C fan/gas 4. Oil or butter a 33 x 23cm swiss roll tin, line with baking parchment, then oil or butter the parchment. Melt the chocolate in a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, or in short bursts in the microwave. Stir

occasionally until smooth, then remove from the heat and set aside to cool a little.

- 2 Put the egg whites in a large, clean bowl, and the yolks and sugar in another. With very clean beaters, whisk the whites until they are just holding soft peaks. Use the beaters to then beat the yolks and sugar together (no need to wash them) until the sugar has dissolved and the mixture is thick and pale.
- 3 Mix a large spoonful of the whites into the yolk mixture with a large metal spoon to loosen the yolks a little. Add the remaining whites and gently fold into the yolks, avoiding knocking out too much air.
- 4 When nearly all incorporated, sieve the cocoa over the surface, scatter over the almonds and pour in the melted chocolate. Continue folding until the mixture is well combined, then scrape into the prepared tin. Spread the mixture to the edges and level the surface. Bake for 15-18 mins on the middle shelf of the oven until the surface is crisp and the cake feels springy.
- 5 While still warm, turn the roulade out onto a large piece of baking parchment (after removing the parchment you used to bake the roulade on). With a small serrated knife, make a shallow incision about 1cm in from one of the shorter

edges, making sure that you don't cut all the way thorough. Starting from this end, roll up as tightly as you can, bending the cut piece inwards to get the centre of the roll tight, using the baking parchment to help you. Leave to set and cool.

6 Tip the mascarpone, cream, coconut liqueur (if using) and icing sugar into a bowl and whisk until softly whipped. Carefully unroll the roulade – it will crack in places, but don't worry. Spread a third of the cream all over it, leaving a border of about 1.5cm. Drizzle over the passion fruit curd and top evenly with the passion fruit flesh.

7 Starting from the end that you used before, re-roll the roulade as tightly as you can, bending the cut piece into the cream to get the centre of the roll tight. Place the roulade, seam-side down, on a serving plate or board and spread the remaining cream all over the outside. Press the toasted coconut flakes all over the top and sides, then dust with a little gold glitter, if you like. Chill and serve within a few hours. *Will keep in the fridge for up to two days.*

**PER SERVING (12)** 545 kcals • fat 41g • saturates 25g •  
carbs 35g • sugars 34g • fibre 3g • protein 7g •  
salt 0.2g







## Spiced walnut cake with pomegranate molasses frosting

**SERVES 12** **PREP** 30 mins plus cooling **COOK** 45 mins **EASY** **V**

4 eggs  
150g golden caster sugar  
100ml light olive oil  
1 tbsp honey  
1 tsp vanilla extract  
150g self-raising flour  
½ tsp baking powder  
1 tsp ground cinnamon  
6 green cardamom pods, seeds removed and crushed  
200g walnut flour (blitz walnuts in a food processor to a coarse flour – be aware that blitzing it too finely will turn it into a paste)  
100g chopped walnuts  
**For the candied walnuts**  
40g walnut halves  
50g golden caster sugar  
20g pomegranate molasses  
**For the frosting**  
60g icing sugar  
400g tub full-fat soft cheese  
2 tbsp pomegranate molasses  
50g pomegranate seeds

**1** Line two 20cm springform cake tins with baking parchment. Whisk the eggs with the sugar in a bowl for 5 mins or so until thick and aerated. Slowly pour in the olive oil, whisking continuously, then pour in the honey and vanilla, and whisk again to combine.

**2** Heat the oven to 180C/160C fan/gas 4. Combine the flour, baking powder, spices and a pinch of salt in another bowl and mix. Lightly sieve this into the wet mixture, fold in, then add the walnut flour, little by little, until combined. Fold through the chopped walnuts and divide between the tins.

**3** Bake for 25-30 mins until a skewer inserted into the middle comes out clean. Remove and leave to cool in the tins.

**4** To make the candied walnuts, tip the walnut halves onto a baking tray

and roast in the oven at 200C/180C fan/gas 6 for 4-5 mins until crisp. Meanwhile, combine the sugar, molasses and 20ml water in a saucepan set over a medium heat until the mixture turns a deep caramel colour (around 3-4 mins). Turn the heat down low, then add the roasted nuts, stirring until completely coated. Remove from the heat and tip out onto a layer of baking parchment to cool.

**5** To make the frosting, beat together the icing sugar and soft cheese until well combined and smooth (the icing will get thinner before it thickens, so continue to whisk for 2 mins), then briefly stir through the molasses to create a ripple effect. Spread half of the frosting on top of one of the cake layers, then sandwich with the other. Top with more icing, the pomegranate seeds and candied walnuts. Cut into slices to serve. *Will keep chilled in an airtight container for up to three days.*

**PER SERVING** 540 kcal • fat 38g • saturates 9g • carbs 38g • sugars 28g • fibre 2g • protein 10g • salt 0.6g





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# Oh Christmas tree

For a stunning alternative to cake,  
make our snowy meringue tower  
the star of the show this year

*recipe* CASSIE BEST

*photographs*

JONATHAN GREGSON







## Magical meringue tree with winter berry compote

*If you're not enthused by traditional fruitcake and want to wow your guests with something spectacular this Christmas, a tree of snow-white meringues jewelled with golden chocolate and ruby pomegranate seeds will ring the changes in style. Sweet and tangy flavours plus crisp textures offer many layers of enjoyment to match its towering scale.*

**SERVES** 8-10 **PREP** 1 hr 15 mins  
plus cooling **COOK** 1 hr 30 mins  
**MORE EFFORT** ▼

8 egg whites (about 250g; you can use the leftover yolks to make custard for a trifle)  
about 500g caster sugar  
50g slivered pistachios (available online, or use roughly chopped)

**For the berry compote**  
500g frozen mixed red berries  
1 orange, zested and juiced  
50g icing sugar

**For the filling**  
600ml double cream  
250ml mascarpone  
100g icing sugar  
drop of rosewater or vanilla extract

**To decorate**  
chocolate-covered malted milk balls  
edible gold lustre dust (optional)  
75g pomegranate seeds  
100g pink rose Turkish delight  
crystallised rose petals (optional)  
gold sprinkles (optional; we used round and star-shaped)  
edible gold leaf (optional)  
gold star for the top (see opposite page for advice)

**1** Weigh the egg whites in a large heatproof bowl for a precise measurement, then add double the weight of sugar. Whisk to combine. Set the bowl over a pan of simmering water, ensuring the base doesn't touch the water. Whisk for 10 mins, or until no grains of sugar remain when you rub the mixture between your fingertips. If you have a cook's thermometer, it should be 70-72C.

**2** Transfer to a stand mixer and whisk on high speed until the meringue is completely cool and holding stiff peaks – up to 25 mins. Alternatively, use an electric whisk, but it will take a little longer.

**3** Heat the oven to 140C/120C fan/gas 2 and line two large baking sheets with baking parchment. On one sheet, draw an 8cm, 10cm and 12cm circle using a pencil (you can use plates or biscuit cutters as templates). On the second, draw a 14cm and 16cm circle (see tip, right). Flip over the parchment sheets so the pencil marks are on the bottom. Spoon the meringue into a piping bag fitted with a large round nozzle. Holding the bag about 1cm away from the baking sheets, pipe blobs over the circles until they are completely covered, topping the bag up with more meringue as needed. Alternatively, spoon the meringue over the circles and smooth using the back of the spoon. Use the last bit of meringue to pipe a single meringue kiss on a corner of one of the sheets – it should be about the size of a plum. Sprinkle half the pistachios over the meringues, then bake for 50 mins.

**4** Check the smaller meringue discs first to see if they are baked – when ready, they will easily lift off the parchment. Remove the sheet of smaller meringues from the oven, then bake the larger discs for another 30 mins. When the discs are all baked, cool completely on the baking sheets. *Will keep in a cool, dry place for up to four days.*

**5** For the compote, cook the berries, orange zest and juice and the icing sugar in a saucepan over a medium heat for 5-10 mins until syrupy, being careful not to break the berries down too much – you want some chunks of fruit. Leave to cool completely, then keep chilled until needed. For the decorations, roll the malted milk balls in edible gold lustre dust, if using, until fully coated. Set aside until needed.

**6** For the filling, tip the cream, mascarpone, icing sugar and rosewater into a large bowl and whisk to soft peaks. Put the largest meringue disc on a cake board or stand. Carefully spread some of the filling over, spoon a little of the compote on top, scatter with some of the remaining pistachios, a few pomegranate seeds and some chunks of Turkish delight. Repeat the layers, using the next smallest meringue disc each time, until you have a tree shape, finishing with the meringue kiss. Decorate with the malted milk balls, rose petals, sprinkles and gold leaf, if using. Top with the gold star and serve. *Best eaten within an hour of assembling, but leftovers will keep chilled for up to two days.*

**PER SERVING (10)** 701 kcals • fat 43g • saturates 27g • carbs 70g • sugars 70g • fibre 2g • protein 5g • salt 0.3g





## PERFECT CIRCLES

If you have a variety of ramekins, plates and bowls, you can use these as templates for the meringue discs. If you have kids, you could also raid a pencil case for a mathematical compass. Or tie each end of a piece of string to a pencil, then roll the loop around another pencil until the string measures the radius (half the diameter) of the circle you want to draw: so, for a 10cm circle, you need the string to be 5cm. Hold one of the pencils firmly on the parchment and, pulling the string taut, use the other pencil to draw a circle. Lengthen or shorten the string to make bigger or smaller circles as required.

## MAKE IT TALLER

If you want to make a larger meringue tree to serve more people, make an extra layer for the base. This will probably need to be cooked separately to the other layers, unless you have a large double oven. Whisk 2 egg whites with double the quantity of caster sugar, following steps one to three. Draw an 18cm circle on a sheet of baking parchment, then flip it over onto a baking sheet. Pipe over the meringue and bake for 1 hr 35 mins.

## WHAT A STAR!

For a final Christmassy flourish, top your meringue tree with a star. You can use a Christmas decoration, a chocolate star, or make your own using sugar paste or fondant. For extra sparkle, paint or spray all the edible decorations gold using edible paint or lustre dust.

## WHAT'S YOUR FLAVOUR?

Meringue-based desserts have many incarnations. We asked some of our contributors for their best flavour combinations for toppings:

### ● Rukmini Iyer

"It would have to be passion fruit and thin shards of dark chocolate."

### ● Chetna Makan

"Either fresh berries and lemon curd, or the total other way – dark chocolate sauce, caramel sauce, cream and chopped hazelnuts."

### ● Ed Smith

"A syrupy, orangey, porty tumble of cranberries – cooked just enough so about half have burst and the others are on the verge – is lovely. There are probably some cloves in there, too, and mixed spice."

### ● Orlando Murrin

"How about a sort of rocky road effect? Fresh raspberries, mini marshmallows, chocolate chips and flakes of edible gold leaf."





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# Family Christmas baking

Keep the kids busy over the festive season with treats they'll love helping to make as well as eat

*recipes* CASSIE BEST *photographs* WILL HEAP







## Stollen bites

*Squidgy, sweet bread studded with fruit, wrapped around marzipan and dusted with icing sugar – it's easy to see why this German bake is so popular. Turning it into bite-size treats is better for sharing and you can fill the biscuit tin, ready for impromptu guests.*

**MAKES** 25-36 **PREP** 45 mins plus 2 hrs soaking and at least 3 hrs proving and setting **COOK** 35 mins **MORE EFFORT** **V**

150g sultanas  
300g plain flour, plus extra for dusting

7g sachet fast-action dried yeast  
1 tbsp caster sugar  
¼ tsp ground cardamom  
¼ tsp ground nutmeg  
½ tsp ground cinnamon  
150ml whole milk  
2 tsp vanilla extract  
1 medium egg  
1 lemon, zested  
100g glacé cherries, roughly chopped  
flavourless oil, for proving  
250g marzipan  
100g icing sugar, plus extra for dusting  
75g unsalted butter

“  
**Bite-size treats are better for sharing and you can fill the biscuit tin, ready for guests**  
”

**1** Put the sultanas in a heatproof bowl and pour over 100ml hot water from the kettle. Leave to soak for at least 2 hrs, or overnight.

**2** Tip the flour, yeast, caster sugar, spices and 1 tsp salt into a large bowl. Heat the milk in a pan over a low heat or microwave until just warm, but do not boil. Whisk the vanilla and egg into the warm milk, and pour into the dry ingredients. Use your hands to combine everything into a soft dough, then tip out onto a work surface and knead for 8-10 mins until soft and springy. (You can also do this in a stand mixer fitted with the dough hook, for 5 mins.)

**3** Drain the sultanas well and knead these into the dough along with the lemon zest and cherries until the fruit is evenly distributed. Clean the bowl and lightly oil it, then return the dough to the bowl, cover with a clean tea towel and leave to prove in a warm place for 2 hrs, or until roughly doubled in size. You can also prove in the fridge overnight to enhance the flavour of the dough.

**4** Line a 20 x 20cm cake tin with baking parchment. If the dough is chilled, leave it at room temperature for 1 hr before shaping. On a floured work surface, halve it and roll or stretch each piece into a square to fit the tin. Use one piece to line the base, then roll out the marzipan on a surface dusted with icing sugar to the same size as the dough and lay it on top. Lay the second dough square over that, pinching it around the edges to seal in the marzipan. Cover loosely and prove again for 30 mins-1 hr, or until risen slightly. Heat the oven to 180C/160C fan/gas 4.

**5** Bake for 30 mins until golden brown. Leave to cool in the tin for 5-10 mins, then lift out onto a wire rack and leave to cool completely. Once cooled, cut into 25-36 mini squares (use a ruler if you want to be precise). Melt the butter in a small pan over a low heat and use this to brush the tops of the stollen bites, then dust generously with the icing sugar. Leave to set for 30 mins, then serve. *Will keep in an airtight container for up to three days.*

**PER SERVING** (25) 164 kcal • fat 4g • saturates 2g • carbs 28g • sugars 16g • fibre 1g • protein 3g • salt 0.3g



## Gingerbread mince pies

Here, we've combined two very traditional Christmas bakes to create a modern classic. The rich fruitiness of the mincemeat is given even more depth by the warming gingerbread spices.

**MAKES 12** **PREP** 30 mins plus  
at least 30 mins chilling

**COOK** 20 mins **EASY**

**V** \* unbaked dough only

400g mincemeat (ensure vegetarian, if needed)  
50g stem ginger, chopped, plus  
1 tbsp ginger syrup from the jar  
**For the pastry**  
250g plain flour, plus extra  
for dusting  
¼ tsp ground cinnamon  
¼ tsp ground ginger  
125g cold unsalted butter, cut  
into small pieces

3 tbsp golden caster sugar,  
plus extra for sprinkling  
1 egg, beaten  
**You'll also need**  
8cm round biscuit cutter  
mini gingerbread person  
biscuit cutter

**1** For the pastry, tip the flour, spices and butter into a large bowl with a large pinch of salt. Rub together with your fingertips until the mix resembles fine breadcrumbs. Stir in the sugar. Add the egg and use a cutlery knife to mix everything until the ingredients start to clump together. Tip out onto a lightly floured work surface and knead briefly until you have a smooth dough. Or, pulse the ingredients together in a food processor. Shape into a disc, then wrap and chill for at least 30 mins. *Will keep chilled for a day or frozen for three months.*

**2** Heat the oven to 190C/170C fan/gas 5. Mix the mincemeat with the ginger and syrup. Roll the pastry out on a lightly floured surface to a 3mm thickness. Stamp out 12 discs using an 8cm biscuit cutter and lightly press into a 12-hole cupcake tin.

**3** Fill each pastry case with 1 tbsp of the mincemeat mixture. Re-roll the pastry scraps and stamp out 12 mini gingerbread people, then place one on top of each pie. *Will keep frozen for up to two months.*

**4** Bake for 20 mins, or 30 mins from frozen. Leave to cool in the tin for 5 mins, then lift out onto a wire rack to cool completely. Dust with icing sugar. *Will keep in an airtight container for up to four days.*

**PER SERVING** 293 kcal • fat 11g • saturates 6g  
carbs 45g • sugars 29g • fibre 2g • protein 3g  
• salt 0.2g







**You don't need to 'feed' this cake, so that's one thing less to do in the build-up to the holidays**

### Easy Christmas cake

*Using citrus juice to soak the fruit, instead of alcohol, makes this cake lighter to eat. You don't need to mature and 'feed' it for weeks either, so that's one less thing to do in the build-up to the holidays.*

**SERVES 12 PREP 45 mins plus**  
**2 hrs soaking and 24 hrs setting**  
**COOK 1 hr 30 mins EASY V \***

200g sultanas  
 100g dried apricots, chopped  
 1 large orange, zested and juiced  
 1 lemon, zested and juiced  
 200g softened butter, plus extra for the tin  
 200g light brown soft sugar  
 3 medium eggs  
 200g plain flour  
 1 tsp baking powder  
 75g ground almonds  
 2 tsp mixed spice  
 100g glacé cherries  
 50g mixed peel  
**For the decoration**  
 2 tbsp apricot jam  
 250g marzipan  
 icing sugar, for dusting  
 250g ready-rolled white fondant

**1** Tip the sultanas and apricots into a bowl and pour over the citrus zest and juice. Leave to soak for 2 hrs, or ideally overnight. Heat the oven to 160C/140C fan/gas 3. Butter a 900g loaf tin and line the base and sides with baking parchment, leaving about 2cm overhanging. Put the butter, sugar, eggs, flour, baking powder, ground almonds and mixed spice in a large bowl with a pinch of salt, and whisk to combine until smooth and creamy, about 1 min.  
**2** Add the soaked fruit and any juice to the cake batter along with the cherries and mixed peel. Fold everything together using a spatula until the fruit is evenly distributed. Scrape into the tin and level the surface. Bake on the middle shelf of the oven for 1 hr 30 mins, checking it after 1 hr 15 mins – if it's getting too dark on top, cover with foil.  
**3** The cake is ready when a skewer inserted into the middle comes out clean. If any wet batter clings to the skewer, return the cake to the oven for 5 mins more and check again. When ready, put the tin on a wire rack and leave to cool completely. Remove the cake from the tin and

decorate straightaway or wrap well to store. *Will keep an airtight container for up to two weeks or in the freezer for up to six months.*

**4** To decorate, warm the apricot jam in a pan over a low heat to loosen and brush this over the cake. Roll the marzipan out on a surface lightly dusted with icing sugar until it's large enough to fit the top of the cake (use the tin to measure). Press the marzipan onto the top of the cake. Repeat this process with the fondant, pressing it onto the marzipan. Trim the edges of the fondant and marzipan to make a neat rectangle. If you like, use mini festive cutters to stamp out shapes from the fondant topping, being careful not to cut through into the marzipan. Crimp the edges and leave to set for 24 hrs before slicing.

**PER SERVING** 576 kcals • fat 21g • saturates 10g • carbs 87g • sugars 66g • fibre 3g • protein 8g • salt 0.6g





## Recreate this showstopper with the kids

### No-cook meringue Christmas tree

This simplified version uses shop-bought meringues assembled in a tree shape, then decorated. Stack **2 meringue nests**, sandwiching them together with **whipped cream**. Use **36 mini meringues** to build a tree shape around the stacked nests, sticking them on using more whipped cream. Decorate with melted **white chocolate** or **white chocolate stars** and broken-up **peppermint candy canes**, if you like, or serve with the **berry compote**.





## Chocolate hazelnut yule log with meringue mushrooms

*Challenge any budding little MasterChefs to create this festive centrepiece.*

**SERVES** 10-12 **PREP** 45 mins  
plus cooling **COOK** 1 hr 15 mins  
**MORE EFFORT** V

5 eggs, separated  
125g caster sugar  
1 tsp vanilla extract  
100g chocolate hazelnut spread  
2 tbsp plain flour  
2 tbsp cocoa powder, plus  
extra for dusting  
2 tbsp toasted hazelnuts, chopped  
2 tbsp chopped pumpkin seeds

### For the buttercream

200g unsalted butter, softened  
500g icing sugar  
2 tbsp milk  
1 tsp vanilla extract  
2 tbsp cocoa powder

### For the meringue mushrooms

2 egg whites  
125g caster sugar  
100g dark chocolate, melted

**1** The meringue mushrooms can be made up to a week ahead. Heat the oven to 120C/100C fan/gas  $\frac{1}{2}$  and line a baking tray with baking parchment. Tip the egg whites into a clean bowl and beat with an electric whisk to stiff peaks, about 3 mins. Add the sugar, a spoonful at a time, whisking continuously until all the sugar has been incorporated and the meringue is thick and glossy – it should hold its shape when the beaters are lifted out. Rub a little of the meringue between your fingers to ensure the sugar has dissolved.

**2** Spoon the meringue into a piping bag fitted with a large round nozzle. Pipe the mushroom tops by holding the bag  $\frac{1}{2}$ cm above the tray and squeezing out squat circles in varying sizes (you should have 12-15). Pipe short lines for the stems, then dab any peaks down using a wet finger. Dust the tops with cocoa and bake for 1 hr until the meringues easily peel away from the parchment. Leave to cool completely in the oven with the door closed. *Will keep in an airtight container for up to a week.*

**3** Heat the oven to 180C/160C fan/gas 4 and line the base and sides of

a 32 x 22cm swiss roll tin with baking parchment. Beat the egg whites to stiff peaks in a clean bowl using an electric whisk, then beat in half the sugar, a spoonful at a time, until thick and glossy. In a second bowl, beat the yolks with the remaining sugar and the vanilla until pale and fluffy. Add the chocolate hazelnut spread and beat for 1 min more. Beat a third of the whipped egg whites into the chocolate mixture to loosen. Gently fold in the remaining egg white mixture in two batches until just combined. Sift in the flour, cocoa and a pinch of salt, then fold again until no streaks of chocolate remain, but be careful not to over-mix or you will knock out the air. Pour the batter into the tin, spread evenly to the edges and bake for 12-15 mins until set and springy.

**4** Cover the sponge, still in the tin, with a sheet of parchment, then a clean tea towel. Leave to cool completely. For the buttercream, beat the butter until smooth in a large bowl using an electric whisk. Add the sugar, half the milk and the vanilla. Beat for 1 min until creamy. **5** Invert the sponge onto the baking parchment and tea towel, and lift the tin away. Use a sharp knife to score an indentation about 1cm in from one of the long edges, keeping that end closest to you and being careful not to cut all the way through. Spread over a third of the buttercream, leaving a 1cm border at each of the longer ends. Use the parchment and tea towel to help you roll the sponge into a tight spiral. Trim off a piece of about 8cm in length on a slight angle. Transfer the main piece to a serving board and tuck the trimmed part against it to look like a branch.

**6** Mix the cocoa and remaining milk into the buttercream. Spread all over the yule log using a palette knife. Be sure to cover the join well, then use a fork to drag lines through the buttercream for a bark effect.

**7** Sprinkle the hazelnuts and pumpkin seeds over and around the log. Stick the mushroom bases and tops together using the melted dark chocolate, and stick these to the log. *Will keep in an airtight container for four days.*

**PER SERVING (12)** 500 kcal • fat 21g • saturates 11g • carbs 71g • sugars 67g • fibre 2g • protein 6g • salt 0.4g











### Chocolate robins' nests

*Incredibly easy to prep in less than 30 minutes, these cute little nests are ideal for getting younger children involved in the kitchen.*

**MAKES 12** **PREP** 20 mins plus 2 hrs chilling **COOK** 5 mins **EASY** **V**

100g milk chocolate, broken into pieces  
100g dark chocolate, broken into pieces  
100g cornflakes

icing sugar, for dusting

**You'll also need**  
paper cupcake cases  
decorative robins (optional – find these in stores with the Christmas decorations)

**1** Line a 12-hole muffin tin with paper cases. Melt all the chocolate in a small heatproof bowl set over a pan of simmering water, making sure the bowl doesn't touch the water. Or, do this in 20-second bursts in the microwave.

**2** Tip the cornflakes into a large heatproof bowl and pour over the melted chocolate. Stir well to coat. Spoon the mixture into the paper cases, making a gap in the middle of each using the back of the spoon to create a nest. Chill for 2 hrs to set.

**3** Dust the nests with icing sugar and sit a robin decoration in the centre of each, if you like (remove before eating). *Will keep in an airtight container for three days.*

**PER SERVING** 129 kcals • fat 6g • saturates 4g • carbs 16g • sugars 8g • fibre 1g • protein 2g • salt 0.1g





# CELEBRATE A MERRY HOLIDAY SEASON AT THE WB™ ABU DHABI, CURIO COLLECTION BY HILTON

The countdown to the festivities has begun! The WB™ Abu Dhabi, Curio Collection by Hilton, the world's first Warner Bros.-themed hotel, is all decked out with Christmas décor and has plenty more in store, in true WB™ style.

## CHRISTMAS TREE LIGHTING

Embrace the holiday spirit with a glittering Christmas Tree Lighting ceremony that will take place in the lobby area of The WB™ Abu Dhabi, Curio Collection by Hilton. Sing along to your favourite carols with the choir, while little ones meet resident characters like Bugs Bunny and Daffy Duck, making for the perfect photo opportunity. Festive treats will be passed around to end the evening on a sweet note.

Date: Thursday, 8th December

Time: 5:30pm to 6:30pm

## TAKEAWAY TURKEY

Want to host a special meal at home without the hassle? Order a traditional festive dinner featuring a mouthwatering slow-roasted tom turkey, complete with all the trimmings and indulgent desserts. Marinated in citrus and herbs, the turkey is delivered with cranberry sauce, gravy and dinner rolls. Choose four side dishes including thyme and butter roasted seasonal mushrooms, dry fruit and bread stuffing, honey glazed root vegetables, brussels sprouts with crispy veal bacon, truffle mashed potato, cauliflower and broccoli gratin, or baked macaroni and cheese, among others. Diners can also select two desserts including a traditional yule log, Christmas pudding or trifle, Stollen or an assortment of cookies.

Dates: 1st December to 25th December

Time: Order should be placed at least 48 hours in advance.

Orders can be collected between 10am to 10pm

Price: AED 500 (serves 4 people)

AED 600 (serves 6 people)

AED 750 (serves 8 people).

## CHRISTMAS EVE MOVIE NIGHT

Nothing compares to the joy of watching festive movies all snuggled up with loved ones. Make your way towards The WB™ Abu Dhabi's dive-in theatre, The Matinee, and watch films such as The Polar Express under the stars, while cosying up with delish snacks and beverages.

Date: Saturday, 24th December

Time: 7pm to 9pm

Price: À la carte menu

## CHRISTMAS EVE DINNER

Gather friends and family at the vibrant diner, Sidekicks, for a delectable buffet showcasing a spread of starters and mains from around the globe. Stop by live cooking stations dishing up carved festive favourites, pasta, pizzas, and delightful grills. A dedicated station will serve dishes for little ones, including spaghetti meatballs, mini burgers and sweet potato fries, along with doughnuts, cotton candy, and popcorn. The dessert station will offer decadent festive treats.

Date: Saturday, 24th December

Time: 6:30pm to 10:30pm

Price: AED 199 per person including soft beverages

AED 299 per person including house beverages

AED 359 per person including premium beverages

AED 99 for children (6 to 12 years old).

## CHRISTMAS DAY - TURKEY SUNDAY ROAST

Missing grandma's cooking on Christmas Day? Tuck into a comforting roast at The Director's Club, including traditional roast turkey, served alongside classic trimmings such as Yorkshire pudding, duck fat potatoes and roasted vegetables. Dine al fresco while sipping scrumptious beverages.

Date: Sunday, 25th December

Time: 12pm to 3pm

Price: AED 170 per person including soft beverages

AED 275 per person including house beverages

AED 375 per person including premium beverages

AED 90 for children (6 to 12 years old).

## CHRISTMAS DAY LUNCH

Head over to Sidekicks for a laidback christmas lunch. The extensive buffet spread comprises holiday favourites, festive entrées, desserts and much more. Complete the experience with meet-and-greets with renowned WB™ characters including Tom & Jerry, Bugs Bunny, Daffy Duck and Robin and Starfire, who will stop by to spread Christmas joy.

Date: Saturday, 24th December

Time: 1pm to 3pm

Price: AED 140 per person including soft beverages

AED 70 for children (6 to 12 years old).





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# health

Delicious recipes and top nutrition tips







gf healthy diet plan



# family favourite

Try this pasta bake for a nutritious midweek dinner – it's sure to be a hit with everyone

recipe SARA BUENFELD photograph MIKE ENGLISH

## Healthy chicken pasta bake

**SERVES 4** **PREP 10 mins**  
**COOK 50 mins** **EASY**

HEALTHY

3 OF 5-A-DAY

LOW FAT

300g wholemeal penne  
2 tsp olive oil  
2 peppers (we used 1 yellow and 1 orange), deseeded and chopped  
1 large courgette (160g), coarsely grated  
3 large garlic cloves, finely grated  
500g carton passata  
1 tbsp smoked paprika  
1½ tsp vegetable bouillon powder

1 tsp chilli powder (optional)  
25g Kalamata olives (about 8), sliced  
400g chicken breasts (2 large), cut into pieces  
large handful of basil, chopped, plus extra to serve  
100g ricotta  
20g finely grated mature cheddar

**1** Cook the pasta following pack instructions. Heat the oven to 180C/160C fan/gas 4.  
**2** Meanwhile, heat the oil in a large pan over a medium heat and fry the peppers for 8 mins, stirring until they start to soften. Add the courgette and garlic, stir for a few minutes more, then tip in the passata and stir in the smoked

paprika, bouillon, chilli, if using, and olives. Simmer for 3-4 mins.

**3** Drain the pasta, reserving the pasta water. Tip the pasta into the passata mixture along with the chicken, half a mug of the pasta water and the basil. Stir together well, then tip into baking dish.

**4** Mix the ricotta in a bowl with 5 tbsp of the pasta water and spread across the top of the pasta. Sprinkle over the cheddar, then bake for 35 mins. Scatter with a few extra basil leaves, if you like, and serve.

**GOOD TO KNOW** healthy • low fat • low cal • fibre • vit c • 3 of 5-a-day  
**PER SERVING** 480 kcs • fat 13g • saturates 5g • carbs 51g • sugars 11g • fibre 11g • protein 35g • salt 1.3g



Scan here to sign up for a free My Good Food account and access our latest Healthy Diet Plan, or visit [bbcgoodfood.com/healthy-diet-plan](https://bbcgoodfood.com/healthy-diet-plan)



## gf healthy diet plan

comfort  
in a bowl

Try a dairy-free, plant-based twist on a classic  
*recipe* SARA BUENFELD *photograph* MIKE ENGLISH

## Vegan leek &amp; potato soup



**SERVES 4** **PREP** 10 mins  
**COOK** 25 mins **EASY** **V** **\***

1 tbsp rapeseed oil, plus a drizzle to serve (optional)  
 2 large garlic cloves, chopped  
 500g leeks, thinly sliced  
 500g potatoes, cut into cubes  
 500ml vegan vegetable stock, made with 1½ tsp bouillon powder  
 500ml unsweetened almond milk  
 chopped chives and bread, to serve

**1** Heat the oil in a large pan over a medium heat and fry the garlic and leeks, stirring, until the veg has started to soften. Add the potatoes and stock, then cover and simmer for 15 mins until the leeks and potatoes are soft.  
**2** Pour in the almond milk, then remove from the heat and blitz using a hand blender until almost smooth, with a slightly chunky texture. Or, if you prefer, blitz until completely smooth. Reheat over a low heat if needed, then ladle into bowls and scatter with chives, drizzle with a little oil and serve with bread, if you like.  
*Can be frozen for up to three months.*

**GOOD TO KNOW** vegan • healthy • low fat • low cal • 1 of 5-a-day  
**PER SERVING** 170 kcals • fat 5g • saturates 1g • carbs 23g • sugars 4g • fibre 5g • protein 5g • salt 0.5g





# BBC goodfood Middle East

## MAGAZINE AWARDS 2022



## Exhibit your brand at the BBC Good Food Middle East Magazine Awards 2022

A unique opportunity to present your product to the region's top foodies.

Bringing together over 400 culinary enthusiasts, the best of chefs and hospitality industry professionals, the glamorous gala dinner and awards will commence with a reception area, where you can showcase your finest food and beverage offerings at a dedicated Tasting Station.

### Brand benefits:

- Logo and partner title on pre-event branding including EDM's and Adverts in print.
- Invitations for 2 guests.
- The option to present one winner's award on stage.
- Coverage of the Event and photo of your display station in the post-event print issue of *BBC Good Food Middle East*.

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# GOURMET LIFESTYLE

*WINTER  
IN VENICE* p108



*Competitions,* p115



# Winter in Venice

Aman Venice tempers classic Venetian grandeur and sustainable haute cuisine with a relaxed, unassuming vibe











Tucked away on a discreet street-side entrance within the San Polo district, you won't realize you're at the Aman Venice until you take a closer look at the wall plaque by the entrance. With no flashing signs or grand entryway, this celebrity-approved stay – George and Amal Clooney tied the knot here at a star-studded ceremony – embraces a muted chic aesthetic, even though it's one of the eight monumental palazzos on the Grand Canal.

Formerly the late-Renaissance Palazzo Papadopoli, Aman Venice is housed in a 16th-century palazzo with elements from the past prevalent in the elaborate architecture, age-old Murano chandeliers, gilded mirrors, a grand stairway that leads to the Piano Noble, Rubelli silk wall coverings and 18th-century painter Giovanni Battista Tiepolo cherub-adorned ceilings. The historic library, perched on the fourth floor, boasts views of the Grand Canal. A paradise for bibliophiles, it features majestic wooden bookshelves gleaming with books from Count Giberto Arrivabene Gonzaga's personal collection, and gold-leafed pages that lend a distinctive, nostalgic

aroma. The private gardens – a rarity in this floating city – provide a welcome respite after a day of meandering through the narrow alleys of Venice.

Centrally located, the palazzo is just a short walk away from Rialto bridge, Piazza San Marco and San Tomà, making it the ideal spot from where you can explore the romantic city and its hidden gems. Guests can arrive at Aman Venice by foot, or in true Venetian style, via a boat that docks at the palazzo's private jetty that paves the way to an opulent reception fitted with marble chequered flooring. Check-in takes place within the privacy of one's suite, making guests feel as comfortable as possible from the minute they arrive.

#### THE SANSOVINO STANZA

Featuring a remarkable 16th-century carved fireplace designed by Jacopo d'Antonio Sansovino (an Italian











Renaissance sculptor and architect), wood panelling, a painted frieze, and a carved ceiling, this suite titled 'The Hall of Four Doors' is an open-plan space that comprises one large room featuring the living area complete with a desk, sofa and twin lounge chairs, a rotating TV, armoire with a complimentary in-room bar featuring Italian delights, and a king-size bed. The bathroom with dressing area has everything you need, from soft robes, aromatic soaps and wooden hair accessories to Venetian-style room slippers. You're likely to spend most of your time in the suite, admiring the stunning fireplace, when you're not indulging in a hot soak while appreciating the partial Grand Canal views.

### CULINARY OFFERINGS

Step into the opulent dining room of Arva, the palazzo's signature dining restaurant, adorned with frescos and paintings that hark back to centuries ago, that pays homage to Italy's rich culinary roots. The menu, curated by Executive Chef Matteo Panfilio, and enhanced by consultant and Michelin-starred chef Norbert Niederkolfer – hailed for his 'Cook the Mountain' philosophy that earned Restaurant St. Hubertus of the Rosa Alpina Hotel three Michelin stars – spotlights sustainable, seasonal produce, and fresh fish and organic meats from the Rialto market, the Venetian lagoon and neighbouring islands.

Diners are in for a memorable meal brimming with Italian flavours, executed with innovative contemporary flair. An exquisite pairing list complements each course, and impeccable blends are served to those who desire a non-alcoholic variation of their favourite concoctions. The warm, soft Potato focaccia with olives and Datterino tomatoes is hard to resist, but try not to fill up on it, as antipasti showcase crunchy Octopus on a bed of beans hummus, with nduja, red onions and a drizzle of thyme oil, followed by Spider crab ravioli doused in a moreish tarragon and ginger-infused broth. A fine piece of seabass fillet is best savoured for mains, accompanied with roasted cauliflower cream and





## MAKE A RESERVATION

Room rates from \$1,455 (approximately AED5,340) per night. The Sansovino Stanza is available from \$4,000 per night inclusive of a full American breakfast for two and mini-bar (including all beverages). Visit [www.aman.com/hotels/aman-venice](http://www.aman.com/hotels/aman-venice) for more information.

cabbage salad. Polish off your meal with mango topped with coconut foam, pineapple sorbet and a chia-seed tuille, or the divine chocolate tartlet with a decadent chocolate ganache and raspberries.

The Yellow Dining Room, adjacent to the ballroom, is where guests can relish an a la carte breakfast menu. Highlights include classics such as the Lobster benedict on a steamed English muffin, Avocado toast and a spicy Thai omelette with spider crab, for savoury options. Delectable, sweet treats include Cinnamon French toast with banana and walnuts, Pancakes with Chantilly cream, and an assortment of croissants and homemade marmalade, alongside usual suspects such as granola, oats and fresh fruit.

### A MEMORABLE AFFAIR

Aman Venice offers a plethora of experiences, from chef-led tours of the Rialto market to discovering the Italian adventurer Giacomo Casanova's childhood home and rowing the Venetian way. One to book is the Sunset Aperitivo private Aman boat that sails along the Grand Canal, passing through the winding waterways, taking you out into the Venetian lagoon where you can take in the enchanting sunset while sipping on bubbly accompanied by cicchetti (Venetian finger food).



# VENICE BITES

After meandering through the Piazza San Marco and ticking off sights such as St Mark's Basilica and The Doge's Palace, amongst others, it's time to indulge in typical Venetian food. Here are three spots worth a visit



MICHELIN  
RECOMMENDED  
MEAL

## BISTROT DE VENISE

Serving authentic Venetian cuisine that dates back to the 14th to 18th century, the head chef takes diners on a sensory journey highlighting the flavours of La Serenissima (the Most Serene). Presenting classic dishes with a contemporary twist, each plate features sweet and sour flavours complemented with spices. Whet your appetite with an old-fashioned recipe of Prawns in "Saor" highlighting the fresh crustacean topped with spiced onions, elevated by dots of smooth almond cream, pine nuts for an earthy texture and sultanas for that pop of sweetness. The classic Sepe in Tecia, spaghetti with cuttlefish is a must-try on the island, with each strand of spaghetti perfectly enrobed in black ink sauce, topped with tender pieces of bright yellow cuttlefish roe. The Raw-cooked risotto is another sublime signature dish. Scented with liquorice and star anise, the creamy risotto stars an array of shellfish, drizzled with herb oil. Diners can pick from baked eel to duck or dry-aged beef fillet in jus with avocado, lime puree and figs, for mains. An innovative fish course



is the charred almond-coated Black cod marinated in miso sauce "Venetian style" served on a bed of chickpea and turmeric cream and moreish mango and ginger chutney. The marriage of textures, sweet and savoury notes is truly impeccable. David, the hospitable and exceptionally knowledgeable attendant, will guide you with menu choices. Do pursue his recommendations as he suggests award-winning dishes and revised versions of classics. The Tiramisù, David's top pick and a contemporary take on the world-wide renowned Tiramisù trevigiano, offers a scrumptious finale. Flower-shaped mascarpone cream sandblasted with chocolate granules is enriched with homemade Savoyard, coffee sauce and marsala jelly.

Visit [bistrotdevenise.com](http://bistrotdevenise.com)

CICCHETTI  
STOP

## OSTERIA AL SQUERO

There's no shortage of traditional bars and eateries serving cicchetti in Venice but if you're on the hunt for a canal-side spot with a view, Osteria Al Squero is one to try. Order a Gingerino (non-alcoholic spritz) at this rustic, cosy bar, alongside plates of cicchetti including Carnia smoked sausage, crostini topped with baccalà (cod), cheese and pistachio, artichoke, sundried tomatoes and pate with caramelized onions. Savour these bites on the bank of the canal, with views of the Church of Saint Trovaso and of the Squero (where gondolas are built and restored) of San Trovaso.

Contact +393356007513

BUDGET-  
FRIENDLY

## FARINI

The widespread display of pizzas in the window will draw you into this casual dining eatery, where square-shaped varieties are served straight out of the oven, made using only fresh Italian ingredients. This is not your typical thin-crust Italian pizza. The dense, doughy crust has the right amount of char and is available with toppings ranging from ham and ricotta to zucchini and mushrooms.

[farini.com](http://farini.com)



# COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs

## BREAKFAST FOR TWO AND A COUPLE'S BALINESE MASSAGE AT MANDARA SPA, THE H DUBAI, WORTH OVER AED1,000



One winner can take along a partner to experience this relaxing getaway at Mandara Spa, The H Dubai for a deep tissue Balinese massage. Indulge in Eat & Meat's buffet for two after the calming 65-minute couple's massage.

## DINING VOUCHER AT KA'AK AL MANARA, WORTH AED1,000



The Lebanese Bakery and Café, Ka'ak Al Manara, offers a chance to dine at the all-new venue on Al Wasl Road. Whether you're looking for Lebanese street bread and

traditional Lebanese mezze or salads and homemade dishes, the venue offers a wide selection of Arabic and French flavours. Don't forget the idyllic views of Dubai's iconic landmark, Burj Khalifa, to marvel at while dining. Five winners can win an AED200 voucher each, to dine at Ka'ak Al Manara.

## DINING VOUCHER AT DUNES CAFÉ, SHANGRI-LA DUBAI, WORTH AED650



Prepare for themed dinner buffets at Dunes Café, Shangri-La Dubai. On Tuesdays, transport to Un Po D'Italia by sharing a lavish dinner buffet featuring freshly cooked dishes from

the regions of Italy. One winner can take along a dining partner to this restaurant that serves a wide variety of international dishes.

## DINING VOUCHER AT PICKL, WORTH AED1,000



Launched in 2019, Pickl is renowned for its burgers, sides, and shakes. One winner will receive a dining voucher to indulge in these delish offerings at Pickl's locations across JLT, Motor City, City Walk, Corniche, Mamsha Al Saadiyat, Time Out Market, Madinat Badr, and Al Safa.

## BRUNCH FOR FOUR AT BRUNCH & CAKE, WORTH AED750



If you haven't visited Brunch & Cake yet, now is the time. Enjoy a chance to brunch and bring along family or friends to indulge in the spectacular menu. One winner can relish delectable menu items across

any Brunch & Cake locations.

## DINNER FOR TWO AT SISI'S EATERY, WORTH AED600



Inspired by the Austrian city of Vienna, Sisi's Eatery brings an enchanting European flair to the heart of Dubai with authentic dishes featuring a Viennese twist. One

winner can journey through a menu of both international favourites and Austrian classics, from Kaiserschmarrn and Weiner Schnitzel to the renowned Sachertorte.



### MEDITERRANEAN MEAL AT MAJLIS AL SULTAN, CITY CENTRE ME'AISEM, WORTH AED500



Majlis Al Sultan Restaurant and Café, a casual dining concept, specializes in authentic contemporary Mediterranean cuisine with traditional

elements. One lucky winner will get the chance to win this one-of-a-kind gastronomic experience to feast on authentic flavours in a chic Majlis-style ambience.

### SHOPPING VOUCHER AT M&S FOOD, WORTH AED500



Marks & Spencer has launched an iconic range of festive treats this season. From the sparkling Shortbread Light Up Lantern to the show-stopping Chocolate Topple

Towers, the M&S Food collection features extravagant packaging and premium ingredients as part of its festive favourites and must-have gifts.

### DINING VOUCHER AT TOSHI, GRAND MILLENNIUM BARSHA HEIGHTS, WORTH AED500



The venue displays a different culinary theme daily, spanning from teppanyaki, sushi, sashimi, and seafood, to Thai-oriented days. This unique

concept combines an all-you-can-eat buffet, à la carte dining, family-style sharing set menus, and live cooking stations. One lucky winner will win a meal for two at the Pan Asian restaurant, Toshi.

### DINNER FOR TWO AT NOVIKOV CAFÉ, WORTH AED500



Novikov Café, located at The Dubai Mall's Fashion Avenue, provides a specially curated menu inspired by traditional Mediterranean cuisine with wood coal cooking. Finish your meal with delectable desserts paired with a choice of beverages.

### DINING VOUCHER AT BLACK TAP, WORTH AED500



The award-winning venue offers lip-smacking classic burgers with a downtown New York vibe. The winner can indulge in Black Tap's superior Craft Burgers and Crazyshakes® across any of its branches in Dubai Mall, Mall of the Emirates, and Rixos Premium Dubai, JBR.

### SHOPPING VOUCHER AT FERNS N PETALS, WORTH AED500



The online gifting specialist, Ferns N Petals, is the destination to shop for quality flowers, cakes, and gifts for your loved ones. Win a voucher from Ferns N Petals, to shop and send an exquisite selection of products and more.

### SHOPPING VOUCHER FOR TWO AT FOOD CROWD, WORTH AED500



Food Crowd is a community-empowering online grocery platform that offers a wide range of sustainable, fresh, and high-quality locally grown produce. Two winners will get a Food Crowd voucher, worth AED250 each.



To be in with a chance of winning these prizes, visit our competitions page on [bbcgoodfoodme.com](http://bbcgoodfoodme.com), or simply scan this QR code with your mobile to directly to the website.

\*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.



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